



welcomes you to

Heart-Shaped Truffle Box Workshop

with Pastry Chef Katie Rosenhouse

Truffle Box & Rolled Truffles

Yield: 1 large, heart-shaped box + 18 truffles

Ingredients:

For the box:

1 (12-oz.) pkg. candy melts

For the truffles:

½ cup heavy cream

6 oz. chopped dark chocolate

⅛ tsp. kosher salt

1 Tbsp. unsalted butter, at room temp.

Vanilla extract, bourbon, spice or extracts as desired

Melted chocolate, candy melts, or cocoa powder as desired

Valentine's Day sprinkles & metallic dragees, as desired

Procedure:

1. For the box: Melt candy melts in a heatproof bowl in the microwave, stirring occasionally, until smooth.
2. Pour half of the candy melt mixture into a 3-part heart-shaped mold and press to seal. Chill until firm, at least 10 minutes.
3. Remove from mold and transfer to a parchment-lined baking sheet. Repeat with remaining candy melts to complete the box.
4. For the truffles: Heat cream in a small pot to a simmer.
5. Remove from heat and add chocolate. Let stand 1 minute, then whisk until smooth.
6. Whisk in salt and butter, then flavorings as desired.
7. Chill at least 30 minutes or until firm.
8. Scoop into tablespoon-sized balls and roll using gloved hands. Transfer to a parchment-lined baking dish or plate and chill until firm.
9. Coat with melted chocolate and festive sprinkles, or cocoa powder as desired.
10. Place one heart top-side down onto a serving plate. Fill with truffles.
11. Use a hot pan to heat the top of the heart and seal onto the base to form a 3D heart-shaped box.

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