Scharffen Berger Chocolate Caramel Truffles Garnished with English Maldon Sea Salt

These truffles are to die for. They feature a depth of chocolate flavor combined with a slightly bitter smooth accent of caramel. Then they are dipped in dark chocolate coverture and garnished with English Maldon Sea salt, which helps not only to bring out the characteristics of the chocolate but also helps to bring out the wonderful qualities of our ***Heritage Zinfandel****. Since this recipe is basically a fancy ganache it can be used to make icing for a cake, fondue for dipping fruit, or molded for a wonderful dessert terrine type presentation.*

Ingredients

Scharffen Berger Bitter Sweet Chocolate	**12 ounces**
Valrhona Semi Sweet Chocolate	**9 ounces**
Granulated Sugar	**8 ounces**
Salted Butter	**3 Tablespoons**
Heavy Whipping Cream	**2 cups plus 4 Tablespoons**
Unsalted Butter	**1 ½ pounds or 6 sticks**
Maldon Sea Salt	**1 box**
Tempered Chocolate	**2 pounds melted**

Method

Chop or shave chocolates into small pieces, place in stainless steel bowl. Bring a pot of water to a rolling boil then place stainless steel bowl over pot taking care not to let hot water touch bottom of bowl. When melted remove from flame and set aside.

Place heavy cream in sauce pot and bring to slow rolling boil, remove from heat and set aside. Cream needs to be hot when added to the caramel and done so slowly because the sugar is very hot in itself and can boil over rapidly, which can cause serious burns.

Place sugar in non stick sauce pot and cover with enough water to help dissolve sugar, take care not to stir sugar and keep it from adhering to sides of pot, or it will crystallize and you will have to start over again. A good trick is to cover pot with a lid and bring the sugar to a boil; the resulting steam created by the lid will naturally clean the sides of the pot. Remove the lid once the sugar is boiling and continue to cook until the sugar begins to turn golden brown.

When sugar has turned brown, remove from heat immediately and continue to stir to slow cooking process. Next slowly add hot cream to mixture a little at a time, since the sugar is at about 350 degrees, if you add all the cream at once it will boil over. By the time all of the cream is added you should be left with a wonderfully smooth and rich caramel; at this point stir in the salted butter until fully incorporated.

The chocolate should be slightly warm to the touch by this time. Add the caramel slowly to the mixture until fully incorporated.

Beat the unsalted butter in mixer until fluffy and the consistency of mayonnaise. Gently fold butter into the chocolate and place in air tight container and cool. Once the ganache has been chilled and set it can formed into truffles, dipped in chocolate and garnished with sea salt. Store in cool area.