

# Cayenne Hot Chili Pepper Truffles

Yield: makes 18 truffles

## What You Will Need

- 1/2 cup heavy cream
- 5 hot cayenne chili peppers (or about 1 tsp crushed red pepper flakes, or 1/2 tsp cayenne chili pepper --- more if you dare!)
- 8 oz good quality dark or bittersweet chocolate
- 1/4 cup unsweetened cocoa powder (for rolling)

## Instructions

1. Put the cream in a small saucepan. Crush the red peppers into the cream. Heat the cream until it comes to a simmer, and then turn off the heat. Let it steep for about 15 minutes.
2. Meanwhile, chop up your chocolate into small pieces. You can do this with a knife, or put the rough chopped chocolate into your food processor and process until finely chopped. Cover the top loosely with a kitchen towel or you'll have fine chocolate dust everywhere. Put the chocolate pieces into a bowl.
3. Heat the cream back up to a simmer, and immediately strain the cream into the the chocolate. Let it sit for about 5 minutes, and then stir until the mixture is smooth and glossy. If the chocolate isn't completely melted you can heat it for about 15 seconds in a microwave and stir again.
4. Cover with plastic wrap and set the bowl in the refrigerator to cool for about 30 minutes, or until the ganache is of a scoopable texture.
5. Using a small 1" sized scoop, a melon baller, or a teaspoon, scoop up small amounts of chocolate and set them on a plate. Work with about 10 truffles at a time.
6. Roll each truffle around in your palms until it is a smooth ball.
7. Roll each truffle in the cocoa powder until they are completely coated.
8. Repeat the process with the rest of the truffles, cleaning your hands in between batches.
9. You can store the truffles in the refrigerator, but bring to room temperature before serving.

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