



Red velvet Truffles

Ingredients	Method
70 g cream cheese 50 g Quito Oro cocoa mass 35 g deZaan Crimson Red cocoa powder 25 g cocoa butter 18 g confectioners' sugar 20 g vanilla paste 170 g cream 45 g glucose syrup	<ol style="list-style-type: none"><li data-bbox="849 848 1338 919">1. Melt cocoa mass and cocoa butter in the microwave.<li data-bbox="849 926 1338 1035">2. With the help of a rubber spatula mix melted cocoa butter and cocoa mass with cream cheese.<li data-bbox="849 1041 1338 1150">3. In a small pot bring to simmer cream, glucose syrup, vanilla paste, and confectioners' sugar.<li data-bbox="849 1157 1338 1266">4. Pour over cream cheese and mix in 3 parts. Always mixing with the help of a rubber spatula to emulsify.<li data-bbox="849 1272 1338 1341">5. Finish the emulsion with a hand blender.<li data-bbox="849 1348 1338 1457">6. Transfer to a wide container and cover with plastic wrap. Let set in the refrigerator for 4 hours.<li data-bbox="849 1463 1338 1535">7. Roll the truffles and cover with crimson red cocoa powder.