

GOAT CHEESE TRUFFLES

Ingredients:

3/4 cup semi-sweet chocolate chips
4 ounces fresh goat cheese, at room temperature
3 tablespoons brown sugar
2 teaspoons Triple Sec
1/3 cup cocoa powder, for dusting



Directions:

Melt the chocolate in a microwave-safe bowl on medium-low heat for about 2 minutes. Stir. Heat again at medium-low for another 2 minutes. Stir. Remove from microwave. It should be smooth when melted.

Blend the goat cheese and brown sugar in a medium-sized bowl. Stir in the melted chocolate and mix until smooth. Add Triple Sec to the mix.

Refrigerate the mixture (from an hour to overnight).

When you are ready to make the truffles, roll mixture into walnut-sized balls, between the palms of your hands and set on waxed paper. When all the balls are formed, spread the cocoa powder in a flat container (like a pie tin). Roll the balls in the cocoa powder.

They are ready to eat. If you prefer to save them, put in an air-tight container and store in the refrigerator. They will keep for 4-5 days in the refrigerator. (The cheese is perishable.)



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