

# Design\* Sponge

## IN THE KITCHEN WITH: BEAU CIOLINO'S MATCHA TRUFFLES

PRODUCTS

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by Kristina Gill

Beau Ciolino, a New Orleans-based writer and author of [Probably Baking blog](#), is another one of my favorite Instagram finds this year. His enthusiasm for baking is present in every image and in his writing, making his blog and [Instagram](#) feeds both fun places to wander around. Beau created this recipe for **Matcha Dark Chocolate Truffles** for us this week. Though the shops here in Italy remove chocolate from their shelves around late May, when it starts to get hot (and chocolates don't typically return to stores until autumn), I think there's always room for a truffle or two in the summer! For two more tea-inspired variations on this truffle, visit Beau's blog here. — [Kristina](#)

**Why Beau loves this recipe:** *I've always loved making truffles. They are so easy and versatile, and will totally impress your dinner guests. I fell in love with matcha a few months ago and use it constantly in baking and desserts. Its zing of green tea flavor pairs perfectly with the very intense dark chocolate in this recipe. These little guys are a great addition to a fruit and cheese board, just add a glass or three of champagne and you've got yourself a lovely after-dinner delight. If you don't like extremely dark chocolate, you can always use a lower cocoa percentage, such as 50%, to make it more to your taste.*

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## Matcha Dark Chocolate Truffles

*Makes about 12 truffles*

### Ingredients

For the truffles:

-10 oz dark chocolate (I used 70% cocoa)

- $\frac{1}{2}$  cup heavy cream

- $\frac{1}{4}$  cup sugar

-4 teaspoons matcha powder (I used Aiya cooking grade matcha)

For topping:

- $\frac{1}{4}$  cup semi-sweet chocolate morsels

- $\frac{1}{2}$  Tablespoon unsalted butter

-2 Tablespoons heavy cream

-Matcha for dusting

### Preparation

1. Roughly chop the chocolate into small pieces (if using a chocolate bar) and place in a heatproof bowl.
2. In a small saucepan over medium heat, bring the heavy cream to a boil. Add the sugar and matcha and whisk until dissolved.
3. Pour the cream mixture into the chocolate and whisk until smooth. If all of the chocolate does not dissolve, fill the saucepan halfway with water and bring it to a boil. Place the bowl of the truffle mixture over the saucepan at least one inch above the water and whisk until smooth. Pour the mixture onto a baking sheet and place it in the refrigerator until cooled and firm.

4. Remove the mixture from the fridge and scoop into balls using a melon baller or spoon, forming small  $\frac{1}{2}$ " - 1" balls. You can use your hands to do this if necessary, though it's going to be a little messy! Place the formed balls back on the baking sheet and place in the freezer for 30 minutes to an hour, until firm. When the truffles are almost done firming up in the freezer, place  $\frac{1}{4}$  cup of semi-sweet morsels in a heatproof bowl.

5. Bring the two tablespoons of heavy cream to a boil (20 seconds in the microwave will do it) and pour it on top of the chocolate morsels. Immediately add the butter and whisk vigorously until it is all smooth. If it doesn't all melt, use the method listed above to finish melting the chocolate.

6. Remove the truffles from the freezer and dip the top half in the melted chocolate. Place the dipped truffles on wax paper or parchment paper and use a sifter to sprinkle with the matcha powder. Let dry before serving.

These can be stored in the fridge for up to one week, just let them sit out at room temperature for half an hour before serving!

**About Beau:** Beau Ciolino is a New Orleans-based writer, photographer, and food blogger who runs the blog *Probably Baking*. Growing up in a big Italian family, Beau has been surrounded by remarkable cuisine since he was a child. Pastas, meats, and cheeses were staples of his diet, though his dessert-heavy blog may lead you to think otherwise. Beau is a recent college graduate and is currently a freelance writer and photographer, hoping to one day work for a food publication or in a test kitchen. When he isn't talking about cake and pasta, you can find Beau obsessing over dishware from Williams-Sonoma and binge-watching Netflix shows. Beau is the New Orleans recipes contributor for *Where Y'at Magazine*, a local New Orleans publication. You can find the *Probably Baking* facebook page [here](#).