

Cerridwen's Cauldron Inspired Recipes



Chocolate Rowan Truffles

INGREDIENTS

- 226 grams dark or bittersweet chocolate chips
- 120 milliliters double cream
- 2 tablespoons rowan jelly
- 1 tablespoon butter
- cocoa powder for dusting

DIRECTIONS:

1. In a heatproof bowl, place chocolate chips
2. In a saucepan, heat cream, rowan jelly and butter together until hot (do not boil).
3. Pour cream mixture over chocolate and stir with wooden spoon gently until all the chocolate chips are melted.
4. Cover the bowl and let stand for an hour at room temp.
5. With a small scoop or tablespoon, scoop out chocolate mixture and make into balls.
6. Place cocoa powder of your choice in a bowl and dust and roll chocolate truffles.
7. Place on a serving platter and enjoy
8. If truffles have not been fully consumed, refrigerate up to a week (if they last that long).



Chef Notes

For the LOVE of Cerridwen. For the LOVE of Chocolate. For the LOVE of Rowan Berries. This recipe was created in 2020, just as the berries on my rowan tree were bright red and ready to harvest. I was playing with chocolate for some other recipes when it dawned on me to try rowan and chocolate together. Why not? There are other berries in chocolate truffles such as raspberry or strawberries, so I tested rowan and feel in LOVE with the flavours of rowan and chocolate together. Inspirations from Cerridwen at Her best!

I never knew how to eat fine chocolate until I signed up for a chocolate course at Le Cordon Bleu cookery school a decade and a half ago. I learned to appreciate the flavours when they melted at the roof of my mouth; slowly tasting the levels of earth, fruit and the roasting process. Just like a fine glass of wine, chocolate has layers and layers of great flavours if you take your time to enjoy it.

Try it, buy your favourite chocolate and take one square and let it melt slowly in your mouth, what do you taste in the depth of that chocolate? Fine chocolate always melts quickly in your mouth, so be mindful of what chocolate you're buying. Personally, I suggest fine chocolates for a great experience whether it is dark or milk chocolate. And also, when you eat chocolate by melting it in your mouth, you will find that you will be completely satisfied with just one square of chocolate and not the whole bar of chocolate. Just like when eating, chew your food well to absorb all the nutrients, when you chew well, we tend to eat less. Let the chocolate melt, enjoy it fully with a smile.

A suggestion for this recipe is to add to the cocoa powder, a little spice or cinnamon. Rowan berry jelly tastes delicious on its own, with a sweet or as a savoury accompaniment.

This is a simple and delicious recipe, enjoy making this for a gathering, tea, or just to have for yourself. Sometimes I place a truffle in my coffee mug to make a delicious mocha. I hope I have whet your appetite to create this inspirational recipe from Cerridwen.

Blessed Be.

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