

MARZIPAN CHOCOLATE TRUFFLES

Cooking Times & Servings

- **Prep Time:** 25 minutes
 - **Cook Time:** 5 minutes
 - **Resting Time:** 1 hour
 - **Total Time:** about 1 hour 30 minutes
 - **Servings:** 14 truffles
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Ingredients

- **¾ cup + 1 tablespoon raw almonds** (about 3.5 oz / 100 g)
 - **1 large egg white**
 - **⅓ cup granulated sugar** (about 65 g)
 - **½ cup powdered sugar** (about 50 g)
 - **3 oz dark chocolate**, chopped (about 90 g, 60–70% cocoa)
 - **1 tablespoon pine nuts**
 - Neutral vegetable oil, for greasing hands
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Instructions

1. Blanch the almonds

Place the almonds in a heatproof bowl and cover with boiling water. Let them sit for **3 minutes**, then drain and immediately rinse with ice-cold water. Let rest for **5 minutes**.

2. Peel and dry

Peel off the almond skins. Spread the almonds on a baking sheet and place in a **preheated 325°F (160°C) oven** for a few minutes—just until dry. Do **not** brown them.

3. Make almond flour

Let the almonds cool slightly, then grind them in a coffee grinder or food processor in small batches until you get a fine almond flour.

4. Whip the egg white

Bring a small pot of water to a gentle simmer. Place the egg white in a heatproof bowl over the pot (double boiler). Gradually add the granulated sugar while whisking continuously. Whip for **7–8 minutes**, until the mixture becomes thick, smooth, and glossy.

5. Add almond flour

Remove from heat and gently fold in the almond flour.

6. Add powdered sugar

Add the powdered sugar and mix well until a smooth marzipan dough forms.

7. Shape the truffles

Lightly grease your hands with a drop of neutral oil. Roll the mixture into small balls, about **½ ounce (12–14 g)** each.

8. Melt the chocolate

Melt the dark chocolate in a double boiler until smooth.

9. Coat the truffles

Dip each marzipan ball into the melted chocolate, letting excess drip off. Place on parchment paper or a lightly oiled surface.

10. Garnish

Lightly toast the pine nuts in a dry skillet. Before the chocolate fully sets, decorate each truffle with pine nuts.

11. Rest and serve

Let the truffles set at room temperature for **1 hour**, then place them in paper candy cups. Enjoy!

Tips & Tricks

- Use **high-quality dark chocolate** for the best flavor.
- If the marzipan feels too soft, chill it for 10–15 minutes before shaping.
- These truffles keep well in an airtight container in the refrigerator for up to **5 days**.