Milk Chocolate Coconut Curry Truffles

Put curry in anything and you’ll have my heart. Despite how busy this truffle sounds, we go easy on the curry to develop a more subtle flavor, then roll in shredded coconut. I love to make this with a hot curry, but that’s not for everyone, so I really recommend using Maharajah curry. It’s sweet, but still packs a true curry punch, flavor-wise. The coconut should be unsweetened, so it doesn’t compete too much with the curry. What we’re looking for here is balance.

Day One

What you’ll need

2 ounces butter

3/4 cup light cream

1 1/2 pounds tempered milk chocolate

1 teaspoon Maharajah curry

1. Over low heat, melt butter into cream in a heavy-bottomed saucepan. Use a small silicone spatula to stir gently. When the butter has completely melted into the cream, remove from heat.

2. Slowly pour a medium-sized stream of tempered chocolate into the cream and butter mixture, whisking constantly. When chocolate is fully incorporated, whisk in curry. Using a medium spatula, pour the truffle mixture into a parchment-lined, 9 × 9-inch baking pan.

3. Let cool completely, drape a piece of parchment paper over the top of the pan (do not wrap tightly—truffles need to breathe), and leave out at room temperature (not warmer than 70 degrees F) overnight.

Day Two

What you’ll need

3/4 cup unsweetened coconut, shredded

Unsweetened cocoa for dusting hands and melon baller

1. Put coconut in a shallow bowl. Set aside.

2. Coat a melon baller in cocoa, then scoop truffle mixture into a ball. Drop ball into coconut, and roll around until completely covered. Place truffle on parchment-lined baking sheet. Repeat until truffle mixture is used up.

3. When the truffles have rested for a bit, they can be put into candy cups and served, or stored in an airtight container for up to 1 week.