

Our State eats

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Goat Cheese & Chocolate Truffles

Yield: About 16 truffles.

- 6 ounces fine-quality bittersweet chocolate, chopped**
- 8 ounces (1 cup) plain goat cheese**
- 3 tablespoons powdered sugar**
- 1 teaspoon vanilla extract**
- ¼ teaspoon orange extract**
- ¼ cup unsweetened cocoa powder, sifted**
- ¼ cup chocolate sprinkles**

In a metal bowl set over a saucepan of simmering water, melt chocolate, stirring constantly until smooth. Remove the bowl from the pan and let chocolate cool slightly.

In a separate bowl, mix together goat cheese, powdered sugar, and vanilla and orange extracts until the mixture is light and fluffy. Mix in chocolate until well combined.

Cover the bowl and chill the mixture for 1 hour or until firm. Form heaping teaspoons (or small scoops) of the mixture into balls. Roll half of the balls in cocoa powder and the other half in sprinkles. Chill the truffles on a wax paper-lined baking sheet for 30 minutes or until firm. The truffles will keep in an airtight container, refrigerated, for 5 days.



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