



MASECA® Chocolate Truffles

Ingredients

- 3 tablespoons of MASECA® corn masa flour, divided
- 8 ounces of dark chocolate chips (60–70% dark)
- 1 cup of heavy cream
- ½ teaspoon of ground cinnamon
- ⅓ teaspoon of salt
- 1 tablespoon of unsalted butter, at room temperature
- 1 tablespoon of unsweetened cocoa powder
- 1 tablespoon of powdered sugar

Preparation

1. Heat a skillet over medium heat. Add MASECA® corn masa flour and toast, stirring constantly, until lightly golden and fragrant, about 2–3 minutes. Transfer to a small bowl and let cool completely.
2. In a small saucepan, heat cream over medium heat until steaming but not boiling. Whisk in 1 tablespoon of toasted MASECA® flour, cinnamon, and salt until smooth and fully incorporated.
3. Place chocolate in a heatproof bowl. Pour the hot cream mixture over the chocolate and let stand undisturbed for 1–2 minutes.
4. Add the butter and gently stir from the center outward until the ganache is smooth, glossy, and fully emulsified.
5. Cover and refrigerate the ganache until firm enough to scoop; 1–2 hours.

6. Using a small cookie scoop or tablespoon, portion the ganache and roll into smooth balls.
7. In a shallow bowl, combine the remaining toasted Masaca, cocoa powder, and powdered sugar. Roll each truffle in the mixture until evenly coated.
8. Store truffles in an airtight container in the refrigerator. Allow to sit at room temperature for 5–10 minutes before serving.

Cooking tips:

- Add a pinch of chile ancho for Mexican hot chocolate to give it a spicy kick.

Makes 14-16 truffles