

Malted Chocolate Balls

INGREDIENTS	QUANTITY FOR 70 Balls
White Chocolate Pieces	255g
Malt Powder	255g
Milk Chocolate Pieces	340g

PRODUCTION METHOD
<ol style="list-style-type: none">1. Line a baking sheet with parchment paper and put to one side.2. Melt the White chocolate over a pan or slowly simmering water.3. Add Malted Powder and mix quickly to fully combine.4. Work quickly using a tea spoon into little balls, place on lined tray to cool and set, minimum of 20 minutes.5. Place $\frac{2}{3}$ of the chocolate into a bowl and melt over slowly simmer water. If possible use a temperature probe to get the chocolate to between 42-45 C .6. Take off the heat and add the remaining chocolate. Stir and leave to cool until around 27C.7. Increase water to a medium to high heat.8. Once the chocolate has cooled return to the water and stir vigorously with a spatula for 2-5 second bursts until it is 30-31C.9. Using a fork, dip the balls into the chocolate and then return to the tray.10. Refrigerate until ready to serve.

Reference : The Holly Bush, Gorcott Hill

Hints & Tips

If you do not have a temperature probe, you can still try and follow the instructions without actually testing temperature. The end result will just last in thicker chocolate coated balls without such a shine to them.

Prepare the crunchy balls a day ahead of time to allow them to dry out fully, giving them more crunch.

Use good quality Chocolate to ensure the recipe gives you the best possible end result. Quality chocolate will have a matte gloss finish and smooth texture that is free of discoloration. Dark chocolate should make a snapping sound when broken without crumbling while white and milk chocolate should bend rather than snap.