

# Oodaa-Nama Chocolate Truffles

Neither a solid or a liquid, this chocolate treat caught in transition will nevertheless tantalize your tastebuds with its buttery smooth taste.

Developed in Japan by the chocolate alchemists at Royce, Nama Truffles are a kind of ganache, like the filling inside French truffles.

Nama (生, pronounce [na-ma]) means raw or fresh in Japanese, and here refers to the rich, heavy cream in the chocolate.

It's one of the most popular gifts from Japan, but you can easily make it at home. Here's how:



## What You'll Need

**PREP TIME**  
**3 hours 20 minutes**

**COOK TIME**  
**15 minutes**

## Instructions

1. Line a 5x5-inch baking pan with parchment paper. Place chocolate in a heatproof bowl.
2. In a pot, add the cream and butter and heat until it starts to steam significantly. Pour the hot cream and butter over the chocolate, and stir until the chocolate is completely melted. Add the liqueur (if using) and mix.
3. Pour the chocolate paste into the pan. Spread evenly, keeping the surface smooth. Freeze 2 to 3 hours to harden the chocolate.
4. Using a fine sieve, dust cocoa powder over the chocolate squares.
5. To store, keep in an airtight container in the refrigerator. The moisture will cause the cocoa powder to clump up after 3 to 4 days. A pack of silica gel in the container can be used to prevent this.

Ingredients	Have it	Quantity
70% Dark Oodaa-lolly Chocolate (4 bars)	<input type="checkbox"/>	340g
Heavy Cream	<input type="checkbox"/>	3/4 cup
Unsalted Butter	<input type="checkbox"/>	1 TB
Liqueur of your choice (optional) - brandy or Kahlúa works. <i>We recommend Don Papa Rum</i>	<input type="checkbox"/>	1/2 TB
Unsweetened cocoa powder	<input type="checkbox"/>	2 TB