

By Ibrahim
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CLASSIC STAR ANISE TRUFFLES

Chocolate is the most famous treat in the world. It is the only happiness that you can eat and a most wonderful delicacy that uses your five senses (eyes, nose, ears, hands, and mouth). I started my journey as a chocolatier three years ago. The scent of chocolate being processed made me eager to produce the best gourmet chocolate that would satisfy the heart, the stomach, and the brain. My number one goal was to create chocolate connected to our Palestinian culture, using the spices and herbs available in each Palestinian kitchen. Mint, sage, basil, and star anise are the most common elements that add a special flavor to any dish. So what would happen if one of these were the main ingredient in chocolate? Cooking with chocolate is a joy for everyone, not just chefs. If you are looking for a healthy, mouth-watering treat full of traditional taste to crown your meal, try this easy, step-by-step recipe to make chocolate truffles with star anise.

Makes 14–16 pieces

INGREDIENTS

- 3 cups semisweet chocolate chips
- 1½ cups heavy cream
- 1 cup cocoa powder
- 10 grams star anise (around five pieces)



PREPARATION

- In a medium-sized pan, boil the star anise with the heavy cream, infuse for 5 minutes, then strain
- combine semisweet chocolate chips and the infused heavy cream, mix until you achieve a smooth consistency
- Pour mixture into a bread pan. Cover it with plastic wrap that directly touches the surface of the mixture
- Refrigerate for 1 hour or until the mixture is solid
- Use an ice cream scoop to form balls (refrigerate again if truffle begins to melt)
- Roll each ball in cocoa powder and enjoy!



Ibrahim Wahhab runs a chocolate factory in Ramallah. He can be reached via social media at Crystal Chocolate, <https://www.facebook.com/crystalchocolate.palestine/>.