

RASPBERRY CHOCOLATE TRUFFLES

(from Giada de Laurentiis)

3/4 cup heavy cream

8 ounces dark chocolate (70 percent), chopped fine

Three 0.33-ounce packages cherry Pop Rocks

12 raspberries

Add the heavy cream to a small saucepan and warm it gently over medium heat until small bubbles form around the edges. Place the chopped chocolate in a medium bowl and pour the hot cream over the chocolate. Let sit for about 2 minutes, then stir with a whisk, working from the center of the bowl outwards, until the ganache mixture is smooth and well incorporated.

To a 12-cup silicone mini muffin pan, sprinkle 1/2 teaspoon Pop Rocks in each cup. Divide the ganache evenly among the cups and press the raspberries on top. Refrigerate until set, at least 2 hours. I refrigerated them overnight. Just before serving, unmold the tarts.