

# Hooray Truffles Care

## *Care Instructions:*

One of the questions I get asked the most is... Is there anything special I need to do with these chocolates?

Here is all you need to know to make sure that your truffles taste the absolute best no matter when you decide to indulge.

## **Keep them fresh.**

The fresher they are, the better they taste. This might seem obvious, but it bears repeating: everything chocolate has a higher pinnacle of flavor and texture the fresher it is. For this reason alone, *you should buy chocolate in amounts you're likely to consume in a short period of time.*

## **And keep them cool.**

Hooray Truffles are best kept at a constant **60-68°F**, and at low humidity. Stored this way, **our truffles will keep for ~2 weeks.**

## **Fresh air, heat, and sunlight are great for us. Not for chocolate.**

Hooray Truffles don't play well with light and air, so remember to keep them separated. The hot sun will melt your chocolate and what's more, oxygen and light (both natural and artificial) cause chocolate to oxidize and develop undesirable flavours. Our very dark chocolate is much more resistant thanks to its high level of antioxidants and lack of dairy but unless you finish all your Hooray Truffles within a couple of weeks, we suggest storing your truffles in their box away from any light source.

## Hey! who put soap in my chocolate?

Cocoa butter (the fat that comes from the cocoa bean) easily absorbs other scents. So please keep your chocolate away from strong odours.

## Refrigeration is just fine for Hooray.

### #1: You don't have access to a spot that is 60 – 68F?

Then go ahead and put them in the refrigerator.

Two important points: Before placing in the fridge, **make sure the truffles are wrapped** in a Ziploc bag to prevent them from picking up odours or condensation and when you remove them from the fridge and do **let them come back to room temperature** before unwrapping.

Stored this way in your fridge, they'll last for up to 8 weeks.

### #2: You need to store them for longer than 8 weeks?

To keep your truffles for a longer period of time (3 – 6 months), here are two simple steps to ensure proper freezing of your truffles:

**Step 1:** Make sure they are wrapped and moisture proof (we suggest putting the entire box inside a Ziploc bag) and then move your truffles first into the refrigerator.

**Step 2:** After a full 24 hours, move your truffles to the freezer. Doing this in steps is crucial to preventing temperature shock as well as preserving the *texture* of your truffles and avoiding graininess. The same holds true when removing from the freezer -- just follow those two steps in reverse... We call it "stepping down". Put them in the fridge for a full 24 hours and when you take them out, be sure to allow them to reach room temperature *before* unwrapping and enjoying.

**Now that you're armed with the knowledge of how to care**

**for your Hooray Truffles, we would love to hear about your experience with our chocolates. Sending you love and light.**