

Black Sesame Tiles

Ingredients

- 1/3 cup (3 ounces) black sesame seeds
- 2/3 cup sugar
- 1/4 cup all-purpose flour
- 2 tablespoons unsalted butter, melted
- 1/2 tablespoon black sesame paste or tahini, at room temperature
- 1/4 cup fresh orange juice
- 1 teaspoons fresh lemon juice
- Black sesame seeds, for sprinkling

How to Make It

Step 1

In a food processor, finely grind the sesame seeds. In a medium bowl, whisk the ground sesame seeds with the sugar and flour. In a small bowl, whisk the butter with the sesame paste until smooth. Stir the orange and lemon juices into the flour mixture, then stir in the sesame butter until the batter is smooth. Cover and let stand at room temperature for 1 hour.

Step 2

Preheat the oven to 350°C. Line 2 large cookie sheets with parchment paper. Scoop tablespoons of batter onto the prepared sheets, spacing them 2 inches apart. Using an offset spatula, lightly spread the batter into 3-inch rounds of even thickness. Sprinkle a pinch of black sesame seeds on each tile.

Step 3

Bake the tiles for about 10 minutes, until evenly golden. Remove from the oven and let the tiles stand until firm, about 3 minutes. Using a metal spatula, transfer the tiles to a rack to cool completely; if the tiles stick to the pan and become too brittle to transfer, simply reheat them in the oven until pliable. Repeat with the remaining batter and black sesame seeds.

(a) Make Ahead

The tiles can be kept in an airtight container at room temperature for up to 3 days.

(Adapted from Food and Wine's recipe for *Crispy Sesame Tiles*)

Black Sesame Truffles

- **Ingredients:**

- 8 ounces good quality dark chocolate (60-70%, no higher), finely chopped
- 3/4 cup heavy cream
- 1/3 cup black sesame tahini
- 2 tablespoons butter, at room temperature

For Coating:

- 4 OR 12 ounces* good quality dark chocolate, finely chopped, plus a few bigger chunks of well-tempered chocolate to use as seed chocolate.
- 3/4 cup black sesame powder (for rolled truffles)
- black sesame seeds, for topping (for dipped truffles)

Directions:

1. Place finely chopped chocolate (pieces should be no larger than a peanut) in a heat-proof bowl and set aside.
2. Heat cream over medium-low heat until it just starts to bubble. Pour over chopped chocolate and let sit for 30 seconds.
3. Begin stirring in a tight circle in the center of the bowl until you see a glossy chocolate emulsion start to form. Then slowly widen your strokes to incorporate the rest of the cream. If your mixture cools down too quickly and your chocolate isn't completely melted, you can place the bowl over a pot of simmering water (like a double boiler) briefly to rewarm it. Just be careful not to heat it up too much or let even so much as a drop of water get in it or it might break (*if your ganache ever does break*, transfer one-third of it to a separate bowl and vigorously whisk in few tablespoons of very hot cream until the emulsion returns. Then gradually whisk in the rest of the broken ganache until smooth.)
4. In a small bowl, mash together black sesame tahini and softened butter until it forms a smooth paste. Drop a dollop or two into lukewarm chocolate mixture and gently stir until smooth. Repeat until all of tahini mixture is incorporated.
5. Set aside and refrigerate briefly until ganache has thickened to a pipeable consistency. If you chill it too long and it is too firm, then you can shape the truffles by scooping out balls of ganache using a melon baller, then rolling into smooth balls.
6. However, I prefer the piping method. Transfer thickened-but-not-yet-firm ganache to a large piping bag fitted with a 1/2-inch round tip. Pipe dollops of ganache onto a parchment-lined baking tray. Keep them pretty small, since you'll be putting two together to form a ball. You'll likely end up with a kiss-shaped dollop, and that's ok. If you want, you can also pipe your ganache into silicone molds to create shapes other than spheres.
7. Chill piped ganache for 30 to 60 minutes or until firm. Pick up two piped domes, stick the flat ends together, and then use the heat of your hands to shape the ganache into a round

sphere. Return to baking sheet and repeat with remaining truffles. Return to the refrigerator while you melt your chocolate.

8. Place finely chopped chocolate in a double boiler set over gently simmering water or chocolate melting pot. To temper the chocolate properly, let the chocolate fully melt and come to 115 to 120 degrees F (no higher). Remove from heat and stir in a few large chunks of seed chocolate; this will bring the temperature of the chocolate down and encourage proper crystallization. Gently stir until the chocolate has come down to the low 80s. If there are still chunks of your seed chocolate left unmelted at this point, go ahead and fish them out. Return the chocolate to the double boiler in brief increments until it reaches 88 to 91 degrees F, but **NO HIGHER**. If you rush this and your chocolate goes above 91°, then you'll need to reheat the chocolate back up to 120° and start the whole process over again.
9. When the chocolate reaches the proper temperature, you can begin dipping your truffles. I recommend working in batches and keeping the rest of the truffles in the refrigerator, as if they get too warm they will be harder to work with.
10. **For dipped truffles**, use a dipping fork to gently lower the chilled truffle into the melted chocolate, spooning a bit over top to fully coat. Tap off excess, then transfer to a clean parchment lined baking sheet. Quickly sprinkle with a few sesame seeds for decoration (do this quickly as properly tempered chocolate will start hardening almost immediately).
11. **For rolled truffles**, place a spoonful of melted chocolate in your palm (if you prefer to wear gloves here, that's fine). Roll the truffle between your palms until it is fully coated with a thin layer of chocolate. Drop into shallow dish filled with black sesame powder and roll it around until it's evenly coated. Again, do this quickly as the chocolate will start to harden. Tap off excess powder and transfer to a baking sheet while you repeat with the remaining truffles.
12. Properly tempered truffles can be stored at room temperature for up to a week; otherwise, keep refrigerated and enjoy within 3 to 5 days.

(Adapted from Love and Olive Oil's recipe for *Black Sesame Truffles*)