

Champagne Peppermints

Created by Gandalf | February 20, 2026

Forked from Smaug's Chocolate Balls by Gandalf

Beginner | Total: 5h 40m | Gluten Free | Nut Free

Strain Information

Strain: Champagne Kush

Type: Indica

THC: 77.2%

CBD: 0.15%

Amount Used: 2.0g

Total Terpenes: 3.52%

Limonene: 2.00%

Myrcene: 0.82%

Caryophyllene: 0.70%

Dosage Information

Dosage per Serving: 11.1mg THC

Servings: 132

Expected Onset: ~30 minutes

Decarboxylation

Method: Sous vide

Temperature: 203°F

Time: 100 minutes

Notes: Loosely capped

Infusion

Method: Sous vide infusion

Medium: Mct oil, 10g

Temperature: 185°F

Time: 240 minutes

Notes: Removed from bath every hour or so to shake/vibrate.

Ingredients

1. 10oz Ghirardelli Milk Chocolate
2. Chocolate Mold

Equipment & Tools

- Sous Vide
- Sous Vide Bags

Instructions

For all steps: Massage and mix occasionally during all of this.

1. Pour oil over chocolate in sous vide bag and seal.
2. Heat chocolate and oil to 115F for 30 minutes.
3. Drain/exchange water/add ice to drop the bath temp to 81F and massage the bag.
4. Once at 81F, set Sous Vide temp to 90.
5. Once at 90, let it hold for at least 30 minutes (if you don't it will come out grainy).
6. Snip corner, pipe into chocolate molds.

Tips:

1. If you run out of mold space you can put the chocolate back into the bath (just don't get water in it).
2. If you have little bits that solidified while you waited for the others to finish, you can microwave the sous vide bag VERY quickly in 10 second bursts to remelt what's in the bag to make it easier to work with.

Safety Disclaimer

Start with a low dose and wait at least 2 hours before consuming more. Effects vary by individual. Keep all edibles clearly labeled and stored away from children and pets. Fellowship of the Fork is not responsible for individual reactions.

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