



## WHITE CHOCOLATE PINEAPPLE TRUFFLES

Red Wine & Chocolate 2016

### INGREDIENTS:

#### FILLING

15 oz white chocolate (pieces or chopped)  
2 tbsp unsalted butter  
5 tbsp frozen pineapple juice concentrate (thawed)  
1 tsp lemon juice  
3/4 cup heavy cream

#### COATING

Granulated white sugar for rolling

### DIRECTIONS:

In microwave safe bowl place 15 oz. white chocolate. Using a saucepan heat cream to a simmer. Remove from heat and add pineapple concentrate and lemon juice. Pour hot cream over chocolate. Allow mixture to sit a moment until it begins to melt then mix well using a spatula to smooth out lumps. If you cannot remove all lumps place bowl of melted chocolate over pot of simmering water and continue to stir until smooth. Cover and refrigerate mixture until firm and scoop-able (approximately 2 hours).

Using a measuring spoon or small scoop (a melon baller works great). Scoop out a small amount of filling and roll into a ball using your hands. Transfer balls to oiled parchment paper. If balls have gotten soft return to fridge for up to 2 hours until firm again.

Place granulated sugar in a shallow dish and roll truffles in sugar until just coated. Repeat until all are coated and chill at least 30 minutes to set.