



WHITE CHOCOLATE TANGERINE TRUFFLES

Red Wine & Chocolate 2013

INGREDIENTS:

FILLING

11 oz. white chocolate (pieces or chopped)
Zest of 2 Tangerines
2 tsp lemon extract (optional)
1/2 cup heavy cream

COATING

15 oz. white chocolate (pieces or chopped)
1/3 cup vegetable or canola oil (optional)

DIRECTIONS:

In microwave safe bowl mix together 11 oz. white chocolate and Tangerine zest. Using a saucepan heat cream to a simmer and pour hot cream over chocolate and zest. Add lemon extract. Allow mixture to sit a moment until it begins to melt then mix well using a spatula to smooth out lumps. If some pieces of chocolate fail to melt, heat mixture in microwave in 10 second intervals (alternating with stirring) until completely smooth. Cover and refrigerate mixture until firm and scoopable (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. Chill for approximately 30 minutes.

Prepare coating by melting 15 oz. white chocolate and oil in a double boiler or in a heatproof bowl set over a pot of simmering water. Once chocolate is melted and smooth, quickly dip each ball of filling into the chocolate and remove (a fork works well for this). Shake off excess chocolate and place dipped truffle onto parchment paper. Repeat until all are coated and chill at least 30 minutes to set.