



WHITE CHOCOLATE LEMON CAMOMILE TRUFFLES

Red Wine & Chocolate 2015

INGREDIENTS:

FILLING

8 oz. white chocolate (pieces or chopped)
1/4 cup unsalted butter
2-4 tbsp. lemon juice*
zest of 1 lemon
4 tbsp. chamomile flowers (or use equivalent amount of chamomile tea)
1/3 cup heavy cream

COATING

10 oz. white chocolate (pieces or chopped)
1/4 cup vegetable oil (optional)**
chamomile flowers to garnish (optional)

NOTE

*I used 4 tbsp. of lemon juice but did have trouble with truffles setting well enough to dip in chocolate. If you reduce amount to 2 tbsp. the formed balls 'should' set within 2 hours, however if you want the additional lemon I recommend allowing them to set in the refrigerator 2 hours then freezing for 24-48 hours before dipping.

**White chocolate can seize up easily when melting, adding a little vegetable oil will help smooth out the chocolate if it starts to get too thick while you are dipping the truffles.

DIRECTIONS:

In microwave safe bowl place 8 oz. white chocolate. Using a saucepan heat cream to a simmer. Add lemon zest and chamomile to cream allow to simmer 10 minutes (do not let boil). Remove from heat, allow to steep for up to an additional hour (depending on how strong a flavor you desire; determine by tasting). Return cream to a simmer. Remove from heat and add lemon juice. Pour hot cream through a sieve (to remove solids) 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 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 2 hours (see above note).

Prepare coating by melting 10 oz. chocolate in a double boiler or in a heatproof bowl set over a pot of simmering water. 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. Garnish with Chamomile flowers (whole or crushed) if desired. Repeat until all are coated and chill at least 30 minutes to set.