



WHITE CHOCOLATE PEAR GINGER TRUFFLES

Red Wine & Chocolate 2017

INGREDIENTS:

FILLING

8 oz. white chocolate (pieces or chopped)
3 tbsp pureed pears *
1 tbsp. ginger puree*
1/3 cup heavy cream

COATING

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

NOTE

*I used canned pears in juice and put in food processor to puree. Ginger used was the paste you buy in a tube although alternately you could steep fresh ginger in the heated heavy cream and allow it to sit for a few minutes. Before adding it to the chocolate reheat and pour through a sieve when adding to chocolate.

**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. If using fresh ginger add now (see directions above) otherwise remove from heat and pour 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 (or longer if necessary to firm make firm, yet scoopable).

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). Tap on edge of pan to remove excess chocolate and place dipped truffle onto parchment paper. Repeat until all are coated and chill at least 30 minutes to set.