



MILK CHOCOLATE SALTED LAVENDER TRUFFLES

Red Wine & Chocolate 2017

INGREDIENTS:

FILLING

11.5 oz. milk chocolate (pieces or chopped)
2 tbsp. dried lavender
1/2 cup heavy cream
pinch of kosher salt

COATING

10 oz. dark chocolate (pieces or chopped)
flake salt for garnish (optional)

DIRECTIONS:

In microwave safe bowl place 11.5 oz. milk chocolate. Using a saucepan heat cream to a simmer. Remove from heat, add lavender and allow to steep 5 to 10 minutes (depending on how strong of a lavender flavor you desire; determine by tasting). Pass cream through a sieve to remove seeds and return cream to a simmer. 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 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 (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.