

# Banana Caramel Truffle

## INGREDIENTS:

- 2 cups Callebaut Real White Chocolate
- 2/3 cup Heavy Cream
- 1/2 tsp Cinnamon
- 1/4 tsp Nutmeg
- 1/4 tsp Salt
- 1/2 tsp Banana Cream Super Strength Oil
- Peter's Soft Caramel
- 1 pound Cocoa Lite, melted
- Gold Edible Paint

## TOOLS FROM CKSA:

- Piping Bags
- Candy Mold #90-5669
- Paint Brush
- Spatula
- Squeeze Bottle
- Parchment
- Angled Spatula



## DIRECTIONS: continued on next page

1. Ganache: Microwave cream, cinnamon & nutmeg together until hot, taking care to avoid bringing it to a boil. Pour over chocolate and let sit until chocolate begins to melt, approximately 1-2 minutes.
2. Gently stir together until combined and all the chocolate is melted and shiny.
3. Add banana cream flavoring and salt to the ganache and stir until fully combined.
4. Place a piece of plastic wrap on top of ganache to prevent a skin from forming.
5. Chill in refrigerator until mixture is firm but not stiff (20-30 minutes).
6. Remove ganache from refrigerator and stir with spoon until an even consistency is reached. Place ganache in a piping bag.
7. While ganache is cooling, melt candy coating. Pour into a squeeze bottle.
8. Squeeze the coating into a clean, dry mold cavi

- ty starting at the top rim, making sure the entire cavity (especially the sides) is covered with the coating. Continue filling all the cavities in this manner.
9. Allow to set for 1-2 minutes for a thicker shell.
  10. Turn the mold over and empty the excess candy onto parchment paper or silicone mat. (Excess candy may be re-melted.)
  11. Invert the mold and use a spatula to scrape all excess candy off the surface of the mold until the top rim of the cavities appears neat. Let candy set up at room temperature.
  12. Fill piping bag with soft caramel and pipe a small amount of in the center of the lined mold.
  13. Pipe the banana cream ganache over the soft caramel, leaving room to seal candy with remaining chocolate.
  14. With melted coating in squeeze bottle, squeeze candy over filling, starting at the outer edge of the cavity to insure proper sealing. Place in freezer.
  15. When the mold is cloudy and the candy feels cold, invert the mold and the candy will drop from the mold.
  16. Allow truffles to come to room temperature.
  17. Dip paint brush into gold edible paint and flick onto truffles.