

Lavender & Rose Water Truffle

INGREDIENTS:

- 1 pound Callebaut White Chocolate
- 1 Tbsp Butter
- 3/4 cup Whipping Cream
- 2 tsp Light Corn Syrup
- 3/4 tsp Rose Water Flavor
- 5 drops Lavender Oil
- Pink & Purple Food Color
- Bright White Coating
- White Sugar Crystals
- Candied Flower Petals
- Edible Glitter

TOOLS FROM CKSA:

- Measuring Spoons
- Angled Spatula
- Spatula
- Whisk
- Dropper
- Tipless Bags
- Truffle Mold (90-5620)
- Parchment
- Bench Scraper
- Pastry Bags
- Scissors
- Dust Pump



DIRECTIONS: continued on next page

1. Start by adding 1 pound of callebaut real white chocolate & 1 tablespoon of butter into a large bowl.
2. Measure 3/4 cup of whipping cream & 2 tea spoons of light corn syrup into a microwave safe measuring cup or bowl. Heat this mixture in the microwave for 2 minutes, in 30 second intervals, stirring between each interval.
3. Pour the hot cream mixture over the chocolate & butter-- whisk. Let the mixture set for 3-5 minutes & whisk again until fully smooth.
4. Divide your white chocolate ganache in half.
5. To one bowl, add 3/4 teaspoon of rose water flavoring & pink food color. Mix until coloring is fully incorporated.
6. To the other bowl, add 5 drops of lavender oil & purple food color. Mix until coloring is fully incorporated.
7. Let both flavors of ganache cool at room tem

-perature.

8. In the meantime, melt some bright white candy coating in the microwave-- 30 second intervals work best.
9. Transfer this melted coating into a tipless bag.
10. Next, fill each cavity of a truffle mold (we used 90-5620) completely with this melted coating. Tap to release any air bubbles & let sit at room temperature for 10 minutes.
11. Once the coating has set up for 10 minutes, invert the mold over a piece of parchment. This is removing excess coating & leaving you with a shell for your ganache fillings.
12. Use a bench scraper to smooth off the bottom of the truffle shells. Let these set at room temperature for 15 minutes.
13. This extra coating can be re-melted & transferred to a tipless bag for future steps.
14. At this point, the 2 ganache fillings should be cooled & thickened slightly. Transfer both flavors of ganache into pastry bags.
15. Fill each cavity of the lined mold with either the lavender or rose water ganache. Leave room at the top of each cavity in order for it to be sealed.
16. Starting on the outside of each cavity, seal each mold with extra melted coating. Use a bench scraper to smooth the bottoms of the truffles.
17. Refrigerate the sealed truffles in the mold for 15 minutes.
18. Invert the mold to release the truffles on parchment for easy clean-up. Trim any excess coating off with scissors.
19. Drizzle each truffle with melted white coating & top with sugar crystals & a candied flower petal. Add jewel dust if desired.
20. For best results, enjoy at room temperature for up to 2 weeks or in a sealed container in the refrigerator for 3 weeks.