

# Pistachio Ganache Truffles

## INGREDIENTS:

- 1/2 cup Heavy Cream
- 2 tsp Corn Syrup
- 1 pound Callebaut Milk Chocolate, melted
- 1tbsp Invert Sugar
- 1tbsp Butter, softened
- 15-30 drops Pistachio Flavoring, or to taste
- 1 1/2 cup pistachios, shelled & chopped, divided

## TOOLS FROM CKSA:

- Thermometer
- Spatula
- Whisk
- Scoop
- Parchment
- Cookie Sheet



## DIRECTIONS:

1. In a heavy sauce pan, bring cream and corn syrup to a boil. Add butter and invert sugar. Cool to 98°F.
2. Melt chocolate. Add in the cream mixture and whisk until a smooth consistency is reached. Add pistachio flavoring and whisk together. Fold in 1/2 cup chopped pistachios.
3. Cover and chill for several hours until firm.
4. Spoon the ganache mixture using a cookie scoop, roll into a ball. Roll in remaining 1 cup chopped pistachios until covered.
5. Chill until ready to serve.