



White Chocolate Truffles

Overview

Servings: 4

Ingredients

Truffles:

Resting Time: 6 hours

210g White Chocolate

30ml Cream

50ml Orange Juice

1 Cinnamon Stick

30g Icing Sugar

In Addition:

Clingfilm

Methods

1. Break the chocolate up into pieces and melt in a pan at setting 1. Stir occasionally. Then put the melted chocolate in a bowl, and place to one side.
2. Bring the cream to boil with the orange juice at setting 7 for approx. 2 minutes. Then switch off the hotplate and add the cinnamon stick. Cover with clingfilm and allow to infuse for approx. 10 minutes. Remove the cinnamon stick and stir the mixture of orange juice and cream into the melted chocolate.
3. Cover again with clingfilm and leave to cool for approx. 6 hours at room temperature.
4. Shape balls weighing approx. 30g from the mixture and roll in icing sugar.