

WHITE CHOCOLATE PISTACHIO TRUFFLES

INGREDIENTS:

FOR THE GANACHE:

8 ounces white chocolate, roughly chopped
2 tablespoons unsalted butter
2 tablespoons whipping cream
1 teaspoon LorAnn Pistachio Bakery Emulsion
1 pinch fine salt

FOR THE COATING:

8 ounces white chocolate, melted
Chopped salted pistachios, to garnish



DIRECTIONS:

1. In a microwave safe glass bowl add the chopped chocolate, butter, whipping cream, pistachio emulsion, and salt. Heat mixture in 30 second increments, stirring after each increment until fully melted.
2. Cover bowl with plastic wrap & chill until solid, about 1 hour. Once chilled, use a small ice cream scoop for even sizing & roll into bite size rounds.
3. Line a baking sheet with parchment paper. Using a dipping tool, dip each truffle in the melted white chocolate, transfer to the prepared baking sheet & sprinkle with pistachios. Refrigerate until ready to serve!