



Strawberry Basil Truffles

Variations

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Directions

1. Puree fresh strawberries down in a food processor, enough to get 3 tablespoons of puree. Be sure to strain the seeds out using a mesh sieve.
2. Place the first 6 ingredients into a sauce pan and heat on stove until mixture comes to a light boil.
3. Place chopped chocolate into a glass dish and slowly pour hot mixture over it. Let it stand for a few minutes and then gently whisk together until smooth like ganache. Add butter and mix gently until incorporated.
4. Cover tightly with plastic wrap pushing the plastic wrap down onto the ganache mixture. Let rest in refrigerator for 2 hours.
5. When ready scoop out, coat hands in cocoa powder and role into balls. Place on parchment lined pan. Dip truffles in melted chocolate, garnish with more basil crystals and serve!

Ingredients

- 3 Tbsp Fresh Strawberry Puree
- 1 Tbsp Grand Marnier
- 3 Tbsp Heaving Cream
- 1-2 Tsp Sweet Basil Crystals
- 1 Tsp Lemon Zest
- 1 Tbsp Light Corn Syrup
- 5-6 oz of a high quality chocolate chopped
- 1 Tbsp Room Temp Unsalted Butter

