



ALPHA OMEGA

Strawberries Filled with Dark Chocolate Ganache and Tangerine

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Chocolate truffles typically are silky through and through. If you like a super silky texture, be sure to use tangerine essence or oil versus fresh tangerine zest, which will add a little roughness to the texture. Both are delicious – it's just your own personal preference.

Ingredients:

- 12 ounces 70% dark chocolate
- 6 ounces cream – organic, pure cream, no additives
- Tangerine zest or tangerine essence – to taste
- 1 basket extra-large, fresh strawberries
- Cocoa powder



Procedure:

1. Wash and pat dry strawberries. Cut off the stems in a cone shape exposing the interiors of the strawberries and save the tops.
2. Pour the cream into a saucepan and bring to a boil. When the cream comes to a boil, turn off the heat and add your chocolate all at once. Let the chocolate sit in the cream for a few minutes, then whisk to combine.
3. Add the tangerine zest (about a light tablespoon) or essence (about 2 drops) and mix until well combined.
4. When cool to room temperature, but still soft enough to pipe, place the ganache in a piping bag with a medium to small tip. Carefully fill the interiors of the strawberries. When finished, put the strawberry tops back in place and press them into the ganache.
5. Set the ganache filled strawberries on a plate and chill.
6. If you have extra ganache, you can fully chill it and roll into classic truffles and press with cocoa powder.

Enjoy!

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White Chocolate Truffles with Pecans

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As a young intern cooking in France, the simplicity of making chocolates truffles was one of the things that surprised me the most. Remember to weigh your ingredients; do not measure with a measuring cup. A simple kitchen scale is not expensive and will make a big difference in all baking and pastry.

Ingredients:

- 12 ounces white chocolate
- 6 ounces cream – organic, pure cream, no additives
- Fresh pecans
- Cocoa powder



Procedure:

1. Put the pecans in a dry sauté pan to warm and toast them. Once cool, roughly chop them and set aside.
2. Pour the cream into a saucepan and bring to a boil. When the cream comes to a boil, turn off the heat and add your chocolate all at once. Let the chocolate sit in the cream for a few minutes and then whisk to combine.
3. Add the chopped, toasted pecans and mix. Pour the cream into a saucepan and bring to a boil. When the cream comes to a boil, turn off the heat and add your chocolate all at once. Let the chocolate sit in the cream for a few minutes, then whisk to combine.
4. Chill to set until firm or cover with plastic wrap and refrigerate overnight.
5. Once firm, scoop a little ball of ganache and roll into a ball, then drop into cocoa powder and press to look like a natural truffle.

Enjoy!

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