



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!

<https://flourishchocolate.com/>