



ALPHA OMEGA

## White Chocolate Truffles with Pecans

Holly Peterson  
Chef/Proprietor  
Flourish Chocolates

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!*

<https://flourishchocolate.com/>