

White Chocolate and Lemon Truffles Recipe

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Prep. time : 35 minutes

Cook time : 1 minutes

Ready in 36 minutes plus cooling

Level : Basic

Ingredients:

- White chocolate 320g (11.3oz)
- Cream 90g (3.2oz)
- Butter 80g (2.8oz)
- Lemon zest
- Lemon juice 30g (1oz)
- Powdered sugar as needed

Directions

1. Put cream and grated zest of one lemon into a measuring cup, and heat until hot. Cover, and set aside for 15-20 minutes.
2. Melt white chocolate in the microwave on low heat.
3. When your cream is ready, run it through a strain and pour it over white chocolate. Add lemon juice, and stir until incorporated.
4. Add softened butter, and stir until you get a uniform and shiny ganache.
5. Wrap it in plastic foil, and leave it on the counter for a couple of hours until set.
6. Put the ganache into a piping bag fitted with 12mm (1/2") round tip, and pipe truffles onto a paper lined tray. Put it in the fridge for about 30 minutes to set.
7. Shape the truffles between your palms, and roll them in powdered sugar.