

# White Chocolate, Orange and Mint Truffles Recipe

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Prep. time : 20 minutes

Cook time : 10 minutes

Ready in 30 minutes plus cooling

Level : Advanced

## Ingredients:

### Orange Pâtes des Fruits

- Orange and carrot juice 220g (7.7oz) - made of 150g (5.3oz) freshly squeezed orange juice, 4g (1Tsp) of orange zest, and 70g (2.4oz) of carrots
- Sugar 270g (9.6oz)
- Glucose syrup 50g (1.8oz)
- Yellow pectin 7g (1Tbsp)
- Citric acid 5g (1Tsp) diluted in 5g (1Tsp) of water

### White Chocolate and Mint Ganache

- White chocolate 200g (7oz)
- Whipping cream 70g (2.4oz)
- Butter 30g (1oz)
- Mint extract 2 drops
- Crystallized mint leaves for garnishing

## Directions

1. To make orange pâtes des fruits, first make orange and carrot juice. To do that, put freshly squeezed orange juice, orange zest and chopped carrots into a blender, and blend until you get smooth juice.
2. Weigh all the ingredients. Dilute citric acid in water and set aside.
3. Put 100g (3.5oz) of orange and carrot juice into a saucepan. Add 50g (1.8oz) of sugar and yellow pectin, and stir well with a whisk. Then, add remaining juice and sugar and stir again.
4. Put the saucepan on the stove, and bring the mixture to a boil. When the mixture boils, add glucose syrup and insert the probe of a digital candy thermometer into the mixture. Continue cooking, stirring occasionally, until the temperature reaches 107°C (225°F)
5. At that point remove the pan from the stove. Add citric acid that you've previously diluted in water, and stir well with a whisk.
6. Distribute the mixture into a silicone mold with 2.5cm (1") in diameter half spheres. Then leave the mixture for about one hour at room temperature to set.
7. To make white chocolate and mint ganache melt white chocolate in the microwave on low heat. Add cream that you've also warmed up in the microwave. Stir with a whisk until ganache becomes uniform. Then, add softened butter and stir until it melts. Finally add a couple of drops of mint extract and stir to combine.
8. Prepare the silicone mold with 4cm (1.6") in diameter half spheres. Put the ganache into a piping bag without tip, and fill the half spheres halfway. Insert one orange pâte des fruits into each half sphere, and then put everything in the freezer for about one hour, until it sets.
9. When everything is set, remove two half spheres from the mold. Stick them together and roll between your palms until you get a ball. Then, roll it into crystallized mint leaves. Repeat.
10. There, delicious white chocolate, orange and mint truffles are done, enjoy!