

Fresh oranges rich chocolate truffles (about 60 units)

Can be served as a dessert, together with a coffee or an alcoholic cocktail

Ingredients:

1/2 cup whipping cream 38% min
1/4 cup fresh orange juice
1.7 ounce orange zest
0.7 fluid ounce orange liqueur (Curacao or similar)
10.6 ounces white chocolate
3.5 ounces natural dark cocoa powder

Directions:

Cut the chocolate into small pieces
Boil the cream together with the orange juice and the zest
Filter and pour onto the chocolate
Wait for about 2 minutes and whip the mix until you get a smooth cream
When the cream (“Ganache”) is cooled a bit, add the liqueur and mix it into the “Ganache”
Store in the fridge in a closed box (plastic or glass) for about 12 hours
With the help of a spoon, separate small pieces from the mass and roll them into small balls
Roll the ball into the cocoa and serve!