



Truffles and Treat Boxes



Dark Chocolate Raspberry Lemon Truffles

#bakingwithbrenda episode xx

GANACHE INGREDIENTS

- 8-10 oz. (225-280 g) good quality dark chocolate (do not use chocolate chips)
- 2/3 cup heavy (35%) cream
- lemon zest (to taste; 1 lemon = 1 - 1½ tsp.)
- 2 oz. raspberry puree or strained jam
- 1 tbsp. unsalted butter, at room temperature
- raspberry powder (optional, to taste)
- ¼ tsp. salt

COATING & GARNISH INGREDIENT OPTIONS

- cocoa powder or hot chocolate mix
- melted chocolate (tempered or not)
- sprinkles
- finely crushed lemon cookies
- coconut
- lemon zest (for garnish)
- raspberry powder or dried raspberry slices (for garnish or to colour coconut)





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INSTRUCTIONS

- If not using raspberry puree/jam, reduce chocolate to 8 oz. (225g), otherwise use 9-10 oz. (250 - 280g)
- Chop dark chocolate. Put into a heat proof bowl.
- Heat cream to a simmer; do not let boil. Can heat in microwave.
- Add lemon zest. Let steep at least 15 minutes. Strain to remove zest.
- Add raspberry puree/jam to cream. Mix. Heat to just before boiling.
- Add cream & raspberry mixture to the chocolate.
- Let sit for 5-10 minutes.
- Stir until completely melted.
- If using, mix the raspberry powder into the butter to smooth any lumps.
- Add butter and salt. Stir well.
- Cover and refrigerate for at least 2 hours.
- Scoop out about 2 tsp. sized mounds and roll into balls.
- Roll each ball into desired topping.
- Cover and store up to 1 week in the fridge or up to 4 months in the freezer. Thaw uncovered if freezing.