



*Creative
Treats*

Truffles and Treat Boxes

White Chocolate Rose Petal Truffles

#bakingwithbrenda episode xx



GANACHE INGREDIENTS

- 10½ ounces (300g) good quality white chocolate (do not use chocolate chips)
- ¼ cup (60 ml) heavy (35%) cream
- 3½ tbsp. (50 ml) unsalted butter
- 1/8 tsp. salt
- 5 tbsp. (75 ml) rose petal jam
- 3½ tbsp. (50 ml) ground dried rose petals (optional)
- ½ tsp. (5 ml) rose water (optional)

COATING & GARNISH INGREDIENTS

- 10½ ounces (300g) bittersweet chocolate
- 2 tbsp. (30 g) heavy (35%) cream (optional)
- dried rose petals for garnish





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INSTRUCTIONS

- Chop white chocolate and put into a heat proof bowl.
- Heat cream and rose petal jam together to a simmer; do not let boil. Can heat in microwave.
- Add heated cream/jam to chocolate. (alternatively you can heat cream, jam and chocolate together in 150-175°F oven)
- Let sit for 5-10 minutes.
- Stir until completely melted.
- Add salt. Add butter. Stir well.
- Add rose petal jam. Add rose petal water. Add crushed rose petals. Stir well.
- Cover and refrigerate for at least 2 hours.
- Scoop out about 2 tsp. sized mounds and roll into balls.
- Freeze balls for about 1 hour. Let warm slightly before dipping.
- Melt bittersweet chocolate with optional cream. Dip each ball into melted chocolate.
- Once set, cover and store up to 1 week in the fridge or up to 4 months in the freezer. Thaw uncovered if freezing.