

Dessert

White Chocolate Margarita Truffles

Charissa Kennedy
Treasure Coast newspapers

1/4 cup heavy cream
2 cups white chocolate
3 tablespoons clear tequila
2 tablespoons salted butter, room temperature
zest of one lime
pinch pink Himalayan salt

In a double boiler over medium-low heat, place the heavy cream, butter, lime zest and a pinch of salt. Bring to just boiling. Turn off the heat at boil, but keep the double boiler intact.

Add the chocolate. Let the mixture rest for a minute. Stir with a wooden spoon or spatula until the chocolate has completely melted.

Add a liqueur or spirit of your choice, stirring the mixture until smooth.

Place the bowl in the refrigerator to chill.

Once the ganache has settled and is firm enough to be molded, take a baking sheet and line it with wax or parchment paper. Use a small scoop or melon baller to scoop no more than two teaspoons of the chocolate and shape it into balls. Place the balls on the lined baking sheet.

Place the baking sheet inside the refrigerator until the chocolate firms.

Sprinkle with lime zest and salt.

Store inside the refrigerator.

Yield: 20 truffles

Per Serving (excluding unknown items): 2595 Calories; 184g Fat (57.7% calories from fat); 20g Protein; 284g Carbohydrate; 26g Dietary Fiber; 82mg Cholesterol; 98mg Sodium. Exchanges: 0 Non-Fat Milk; 36 1/2 Fat; 19 Other Carbohydrates.