



WHITE CHOCOLATE APPLE PIE TRUFFLES

Red Wine & Chocolate 2019

INGREDIENTS:

FILLING

11 oz. white chocolate (pieces or chopped) - we used Ghiradelli chips
1/2 cup heavy cream
2 tbsp apple butter
2 tbsp frozen apple juice concentrate (thawed)

COATING

15 oz. white chocolate (pieces or chopped)
1/3 cup vegetable oil (optional)

NOTE

*White chocolate can seize up easily when melting, adding a little vegetable oil will help smooth out the chocolate if it gets too thick while you are dipping the truffles.

DIRECTIONS:

In microwave safe bowl mix together 11 oz. white chocolate. Add apple butter and apple concentrate. Using a saucepan heat cream to a simmer. Remove from heat and immediately pour cream over chocolate. Allow mixture to sit a moment until it begins to melt, then mix well using a spatula to smooth out lumps. If you cannot remove all lumps place bowl of melted chocolate over pot of simmering water and continue to stir gently until smooth. Pour mixture into a shallow dish (2-3 inches deep), cover and refrigerate mixture until firm and scoopable (approximately 1-2 hours). Sometimes white chocolate takes longer to set and if necessary can be left in the refrigerator overnight until firmer. If filling gets to firm it can be left on the counter to warm up until softer.

Using a measuring spoon or small scoop (a melon baller works great). Scoop out a small amount of filling and roll into a ball using your hands. Transfer balls to parchment paper. Chill for approximately 1-2 hours (or longer if necessary to maintain firmness).

To dip, prepare coating by melting 15 oz. chocolate in a double boiler or in a heatproof bowl set over a pot of simmering water. Once chocolate is melted and smooth, quickly dip each ball of filling into the chocolate and remove (a fork works well for this). Tap on edge of pan to remove excess chocolate and place dipped truffle onto parchment paper. Repeat until all are coated and chill at least 30 minutes to set.