

Raspberry White Chocolate Truffles

10 ounces white chocolate, chopped (use good white quality like Ghirardelli)	For the Coating:
1 1/2 tablespoons butter, diced	6 ounces white melting wafers
1/3 cup Heavy Cream	2 tablespoons freeze dried raspberries
10-12 whole raspberries, rinsed and dried	

Directions:

The Ganache center:

In a medium sauce pan, over medium heat, bring heavy cream to a simmer while stirring. Reduce heat to low, add butter and chocolate and continue to stir until melted. Remove from heat and pour into a shallow bowl or pan. Allow to cool completely (you can speed this along by placing in the fridge for 30-90 minutes).

Use a small cookie scoop to portion the chocolate, take a whole raspberry, and press into the center of the ball, and mold the chocolate around it, then roll each into a ball and place on parchment/wax paper. Use gloves if you can, the chocolate will melt a little from the heat of your hands so place back in the fridge for about 30 minutes or until firm again.

Crush the freeze dried raspberries in a Ziploc bag with a rolling pin until finely crushed, and pass through a fine mesh sieve to separate the seeds and place powder in a bowl.

Heat white melting wafers over a double boiler until smooth.

Your chocolate balls should be firm again but not too cold.

Using a bamboo skewer, pierce one side of the chocolate and dip into the melted white chocolate coating, one at a time. You may need another bamboo skewer to push the truffle off and onto the parchment/wax paper. Immediately sprinkle with the freeze dried raspberries or other topping of choice. Repeat with remaining truffles.

Truffles can be left at room temperature. ENJOY!