

GRAPEFRUIT WHITE CHOCOLATE GANACHE TRUFFLES

INGREDIENTS:

1 lb. tempered dark chocolate or dark chocolate candy melts
2 cups white chocolate
1 cup Heavy Cream
5 drops LorAnn Invertase
1 teaspoon LorAnn Natural Grapefruit Oil
1/4 teaspoon LorAnn Ascorbic Acid
white candy coating
orange and pink gel food coloring



DIRECTIONS:

1. Pour tempered dark chocolate or melted candy coating into clean, dry mold with deep cavity. Tap to remove air bubbles and dump excess back into original bowl.
2. Using a bench scraper, clean up mold and set aside to firm up.
3. In small saucepan, add heavy whipping cream and bring to simmer.
4. Add white chocolate to medium sized bowl and pour hot whipping cream over top. Stir until chocolate is completely melted.
5. Stir in grapefruit flavoring, ascorbic acid, and color. For a pink grapefruit color, we mixed equal parts of orange and pink.
6. Allow ganache to cool to room temperature, and then stir in invertase.
7. Add ganache to piping bag and pipe into hardened chocolate shells leaving enough room to top with chocolate. Tap mold to help settle the ganache.
8. Allow the ganache to completely cool. It should be slightly firm before topping with more dark chocolate.
9. Fill the rest of the cavity with more chocolate and tap to remove excess air bubbles.
10. Scrape off excess chocolate and allow to completely set before removing from molds.

11. Melt down a ½ cup of white candy coating and color to match the ganache filling.

12. Add to piping bag with small writing tip and pipe streaks of color onto the tops of the truffles.

*To extend the shelf-life, add 1/8 teaspoon Preserve It Natural Anti-Oxidant.

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