

## **INGREDIENTS:**

# WHITE CHOCOLATE PISTACHIO TRUFFLES

#### **FOR THE GANACHE:**

8 ounces white chocolate, roughly chopped
2 tablespoons unsalted butter
2 tablespoons whipping cream
1 teaspoon LorAnn Pistachio Bakery Emulsion
1 pinch fine salt

# FOR THE COATING:

8 ounces white chocolate, melted Chopped salted pistachios, to garnish



### **DIRECTIONS:**

- 1. In a microwave safe glass bowl add the chopped chocolate, butter, whipping cream, pistachio emulsion, and salt. Heat mixture in 30 second increments, stirring after each increment until fully melted.
- 2. Cover bowl with plastic wrap & chill until solid, about 1 hour. Once chilled, use a small ice cream scoop for even sizing & roll into bite size rounds.
- 3. Line a baking sheet with parchment paper. Using a dipping tool, dip each truffle in the melted white chocolate, transfer to the prepared baking sheet & sprinkle with pistachios. Refrigerate until ready to serve!