

Earl Grey Lavender Chocolate Truffles

PREP TIME: 35 minutes

CHILL TIME: 2 hours 30 minutes

COOK TIME: 10 minutes

FOR THE GANACHE:

1/2 C heavy cream

1 T [EG Lavender Chocolate Truffles](#) tea leaves

1/2 t dried lavender flowers

8 oz dark chocolate (70% cocoa), finely chopped

2 T unsalted butter, room temperature

1 T honey (optional, for sweetness)

FOR COATING:

Cocoa powder

Shredded coconut

Finely chopped nuts (e.g., almonds, hazelnuts)

White Chocolate Drizzle

INFUSE THE CREAM:

1. In a small saucepan, heat the heavy cream until it just begins to simmer. Remove from heat.
2. Add the Chocolate Chip Tea leaves, dried lavender flowers, and Vanilla Oolong Tea leaves to the cream. Cover and steep for 10 minutes.
3. Strain the cream through a fine mesh sieve to remove the tea leaves and lavender flowers, pressing down to extract as much flavor as possible.

MAKE THE GANACHE:

1. Place the finely chopped dark chocolate in a heatproof bowl.
2. Reheat the infused cream until it's hot but not boiling, then pour it over the chopped chocolate. Let it sit for a minute to melt the chocolate.
3. Stir the mixture gently until smooth and fully combined.
4. Add the unsalted butter and honey (if using), stirring until the butter is melted and the mixture is glossy.

CHILL THE GANACHE:

1. Cover the bowl with plastic wrap and refrigerate for at least 2 hours, or until the ganache is firm enough to scoop.

FORM THE TRUFFLES:

1. Using a small spoon or melon baller, scoop out small portions of the ganache and roll them into balls between your palms.
2. Roll each truffle in your choice of coating (cocoa powder, chopped nuts, shredded coconut, etc.) until fully covered.

SET THE TRUFFLES:

Place the truffles on a baking sheet lined with parchment paper and refrigerate for about 30 minutes to set.