

Strawberry Cream Truffles

PREP TIME: 40 minutes

CHILL TIME: 45 minutes

COOK TIME: 10 minutes

FOR THE FILLING:

1/2 C heavy cream
2 T [Strawberry Mousse Filling](#) tea leaves
1/2 C white chocolate, finely chopped

1/4 C fresh strawberries, finely chopped
1/4 t vanilla extract

FOR THE CHOCOLATE COATING:

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

1 T vegetable oil (optional, for a smoother coating)

INFUSE THE CREAM:

1. In a small saucepan, heat the heavy cream until it just begins to simmer. Remove from heat.
2. Add the strawberry tea leaves and wild strawberry tea leaves to the cream. Cover and let steep for 10 minutes.
3. Strain the cream through a fine mesh sieve to remove the tea leaves, pressing down to extract as much flavor as possible.

MAKE THE STRAWBERRY CREAM FILLING:

1. Place the finely chopped white chocolate in a heatproof bowl.
2. Reheat the infused cream until it's hot but not boiling, then pour it over the chopped white chocolate. Let it sit for a minute to melt the chocolate.
3. Stir the mixture gently until smooth and fully combined.
4. Add the finely chopped fresh strawberries and vanilla extract, stirring until well mixed.
5. Refrigerate the mixture for about 30 minutes to firm it up.

FORM THE TRUFFLES:

1. Using a small spoon or melon baller, scoop out small portions of the strawberry cream mixture and roll them into balls between your palms. Place them on a parchment-lined baking sheet.
2. Freeze the strawberry cream balls for about 15 minutes to make them easier to coat with chocolate.

COAT WITH CHOCOLATE:

1. Melt the dark chocolate in a heatproof bowl set over a pot of simmering water (double boiler method). Stir until smooth. If using, add the vegetable oil for a smoother coating.
2. Dip each strawberry cream ball into the melted chocolate, using a fork to fully coat. Let any excess chocolate drip off before placing the coated truffle back on the parchment-lined baking sheet.

SET THE TRUFFLES:

Refrigerate the truffles for about 30 minutes to set the chocolate.