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**CHOCOLATE ROSE´ TRUFFLE INGREDIENTS:**

5 T unsalted butter

1 Egg Yolk or (Egg Substitute ¼ Cup Cream)

2/3 Cup Sifted Confectioners’ Sugar

5 Squares of Dark Chocolate

1 Square of White Chocolate

1/2 tsp Vanilla

½ tsp Rose´

**CHOCOLATE COATING:**

1 Bar Unsweetened Chocolate

¼ Cup Local Honey

2 T Coconut Oil

1 tsp Vanilla

2 Dashes Kosher Salt

**DIRECTIONS:**

1. Cream butter with egg yolk or (Egg Substitute).
2. Gradually add sugar, blend well.
3. Melt chocolate on a double boiler then stir in vanilla and rose´
4. Cool just a bit so you don’t create scrambled eggs, and then add melted chocolate to butter, egg, and sugar mixture.
5. Cover chocolate truffle mixture with plastic and chill until firm enough to handle; a few hours or overnight.
6. Once chocolate truffle mixture is ready shape into 1 inch balls by using a small portion scooper.
7. Place chocolate truffle balls on a parchment covered cookie sheet; cover and chill for 2 hours.

CHOCOLATE COATING:

1. Now it’s time to prepare your chocolate coating. First melt chocolate squares in a double boiler.
2. Add local honey; fully mix honey into melted chocolate squares over double boiler.
3. Add coconut oil; continue mixing over double boiler.
4. Add vanilla and salt; continue mixing over double boiler.
5. Now cool chocolate coating on counter, cool but still keep chocolate melted.
6. Have a cooling rack to put truffles on so you may coat truffle balls. This is so chocolate can drip down as you pour chocolate over each truffle ball to coat. Put parchment paper on a cookie sheet under the cooling rack for easy clean up.
7. Once all truffle balls are coated place truffles back in refrigerator to cool and harden before serving.
8. Serve in a paper truffle cup.

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