



# Lavender Chocolate Truffles

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| <b>Prep Time</b><br>45 min | <b>Chilling Time</b><br>1 hr 30 min | <b>Total Time</b><br>2 hr 15 min | <b>Yields</b><br>24 truffles |
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Lavender chocolate truffles are the perfect blend of rich dark chocolate and luxurious lavender aroma. The first step is to whip up a lavender-infused chocolate ganache. Then layer melted dark chocolate and the ganache in small cupcake cases and chill until the truffles have set. Super easy! I added a few purple candy melts to give the ganache a pretty lavender colour that is revealed once you take a bite. These indulgent, little chocolate cups really celebrate the ingredients you use, so try to work with chocolate of the highest quality, ideally couverture chocolate. You can prepare the recipe with either plain (semi-sweet) or dark (bittersweet) chocolate, which has a higher cocoa content than the former and is, therefore, less sweet. White and milk chocolate work well, too, but the truffles will taste much sweeter. The truffles are a lovely homemade food gift, and you can download a pretty printable gift box here: <http://chcotta.ge/bl0295>

## Ingredients

### **For the lavender chocolate truffles**

450 g (16 oz) plain (semi-sweet) chocolate, chopped

115 g (4 oz) white chocolate, chopped

60 g (2 oz) purple candy melts

60 ml (1/4 cup) cream

10 - 12 drops lavender essential oil (see tips above)

purple hundreds and thousands (non-pareils)

violet sugar sprinkles

dried lavender florets

mini paper cupcake cases

### **For packaging**

printable gift box

food-safe tissue paper

## Instructions

### 1) Make the lavender ganache

Put white chocolate, purple candy melts, and cream into a microwave-safe bowl and melt in the microwave set to low in 30-second intervals. Stir the mixture in-between each interval until fully melted. Add the essential oil, combine well and chill in the freezer for an hour.

### 2) Make the truffles

After an hour, line a mini-muffin tin with paper cases. Melt half of the plain (semi-sweet) chocolate and fill each paper case with two tablespoons molten chocolate, followed by one tablespoon lavender ganache. Freeze for 30 minutes.

### 3) Finish the truffles

Melt the remaining half of the plain (semi-sweet) chocolate. Spoon 1 to 2 tablespoons chocolate into the paper cases to cover the ganache. Gently tap the tin against the counter to flatten the tops and decorate with sprinkle and dried lavender florets. Return to the fridge until the truffles are solid, then peel off the paper cases.

## What lavender essential oil to use?

This recipe is prepared with lavender essential oil, which creates a rich, authentic lavender flavour. Many lavender essential oils are safe for consumption but always double-check beforehand. LorAnn's Natural Lavender Oil, for example, is a good, food-grade botanical oil. I found that 10 to 12 drops of essential oil create a nice lavender aroma, but the intensity may vary depending on what oil you use.