

# Easy Truffle Recipe ~ Chocolate and Roses Truffle Spoons

## Ingredients

For the White Chocolate and Rose Ganache:

- 1 cup heavy cream
- 16 oz. white chocolate, chopped (4 bars)
- 1 drop red food coloring
- 2 tsp. rose water
- Pinch of salt

For the Easy Truffle Recipe:

- Whipped White Chocolate and Roses Ganache
- 12 oz. dark chocolate, chopped
- 36 plastic spoons
- dried edible rose petals (optional)

## Instructions

1. Place the chopped white chocolate in a bowl. Scald the cream. Once it is very hot pour it over the white chocolate and let it sit for 5-10 minutes. Stir until smooth.
2. Add the food coloring, rose water and salt. Mix well, then place in the fridge to cool.
3. Once cool, scoop the ganache into an electric mixing bowl and whip until light and fluffy. (The ganache will have a strong rose flavor. Don't worry—the dark chocolate will mellow it out.)
4. Place the ganache in a piping bag with a large tip. (You could use a plastic bag with the corner cut off.) Pipe the ganache smoothly onto the spoons. Freeze.
5. Once the ganache filled spoons are frozen, Place 8 oz. of the dark chocolate in a double-boiler over medium-low heat. Stir as it melts. Once completely melted, remove from heat and add the remaining chocolate. Stir until smooth.
6. Dip the spoons into the dark chocolate. Wave the spoon a little to remove extra chocolate, then lay on wax paper to dry. DON'T TAP! You don't want to create thin spots in the chocolate.
7. Gently place dried rose petals on each spoon before the chocolate dries, don't press down.

Preparation time: 40 minute(s) active time

Cooking time: 10 minute(s)

**Number of servings (yield): 36 spoons**    <http://aspicyperspective.com/2012/01/easy-truffle-recipe.html>