



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, to rim a glass, or in savory dishes.

TOASTED VANILLA CHOCOLATE TRUFFLES

INGREDIENTS:

- 8 ounces of good quality **Milk Chocolate** (at least 30% cacao)
- 6 ounces of good quality **Dark Chocolate** (at least 60% cacao)
- 1 Tablespoon grassfed **Butter**
- $\frac{3}{4}$ cup organic, pasture raised **Cream**
- a pinch of fine **Sea Salt**
- $\frac{1}{4}$ teaspoon finely ground **Espresso**, optional
- $\frac{1}{4}$ cup **TB Toasted Vanilla Cocoa Aromatic Finishing Sugar**, for dusting

TB | TidBits: *As you melt the chocolate, stir in a drop or two of your favorite Culinary Essential Oil like Nutmeg, Ginger, or Bay Laurel for even greater aromatics. Also note that this recipe is very versatile, and any of our Cocoa Varietals would work wonderfully for dusting.*

METHOD:

Chop the chocolate into small pieces, and place in a heat-proof glass bowl along with the butter. In a small saucepan, heat the cream until it just boils. Pour the cream through a fine-mesh sieve into the bowl with chocolate and butter and let stand for 1-2 minutes for the chocolate to melt. With a whisk, slowly stir until the chocolate is smooth. Whisk in the sea salt and espresso, if using, and set aside at room temperature for an hour, then refrigerate for 30 minutes to set.

With a teaspoon or melon baller, spoon rounded dollops of the chocolate mixture onto a baking sheet lined with parchment paper. Roll each dollop of chocolate in your hands to form round ball, then toss them in a small bowl with the Toasted Vanilla Cocoa one at a time until completely coated.

These will keep in the refrigerator or freezer for several weeks. Serve at room temperature.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

