



# Wild Orange Truffles

These small treats are the perfect for celebrating the holidays or giving as an edible gift!

Prep Time 30 minutes

Cook Time 5 minutes

Total Time 35 minutes

## Ingredients

- 225 grams of dark chocolate, chopped
- 170 ml of heavy cream (possible with vegan double cream)
- 2-3 drops Wild Orange Essential Oil
- Melted dark chocolate for sipping or cocoa powder for rolling

## Instructions

1. Using a microwave or double boiler, melt together the dark chocolate and heavy cream until smooth and shiny. If using the microwave, start with 1 minute at 50% power, stir. Add additional 20 second intervals as needed at 50% power, stirring after each.

2. Gently drop your Wild Orange oil in the warm ganache. Keep the flavour slightly milder than you want as it will develop as the ganache sets.

3. Allow the ganache to set for a few hours at room temperature or about 30 minutes in the refrigerator. You're looking for a consistency still easy to scoop and roll.
4. Using a small scoop or tablespoon, roll out the truffles and quickly form into balls. If rolling in cocoa powder, roll in the cocoa powder, shaking off any excess and refrigerate. If you are dipping the truffles, place the ganache balls in the refrigerator while you melt the dark chocolate, either using the microwave or double boiler.
5. Remove the truffles a few at a time from the refrigerator and dip into the chocolate, remove any excess then set on baking paper until the coat is dry.

\*Dipped truffles can be stored at room temperature or refrigerated