



Parisian Chocolate Truffle Domes*

prep time:
30 minutes

cook time:
20 minutes*

makes 12 servings

*stand and chill
time extra

grocery list

heavy cream
1 vanilla bean, split in two
Land O' Lakes Salted Butter
Ghirardelli white chocolate bars
high-quality semisweet chocolate
ShopRite imported raspberry preserves
Kirsch or Chambord liqueur
Betty Crocker Easy Squeeze White Icing
assorted fresh berries
confectioner's sugar

*Exclusive Chef Faith Alahverdian recipe.

parisian chocolate truffle domes

- 1 cup heavy cream
1 vanilla bean split or 1/2 tsp. **Simply Organic Vanilla Extract**
3 cups heavy cream
2 tbsps. **Land O' Lakes Salted Butter**
1 cup grated **Ghirardelli white chocolate**
6 cups grated high-quality semisweet chocolate (do not use chocolate chips)
1 jar **ShopRite imported raspberry preserves**, for garnish
1/4 cup Kirsch or Chambord liqueur
Betty Crocker Easy Squeeze White Icing or other desired **Betty Crocker Easy Squeeze Icings**
Assorted fresh berries, for garnish
Confectioner's sugar, for garnish
1. Using plastic wrap, cut 12 8-inch diameter circles. Line 12 small ramekins with plastic wrap, making sure that there is extra 5 inches of overhang.
 2. Heat 1 cup heavy cream and vanilla in medium saucepan over medium-high heat. In separate large saucepan, heat remaining 3 cups heavy cream and butter over medium-high heat. Heat cream in both pots until scalding hot, but not boiling.
 3. Remove saucepan with 1 cup cream from heat. Gently stir in white chocolate until completely melted. Using an electric hand mixer, whip white chocolate mixture until smooth and fluffy. Cool white chocolate mixture 15 minutes, then place in freezer to firm up for 10 minutes.
 4. Remove saucepan with 3 cups cream from heat. Gently stir in semisweet chocolate until completely melted and smooth. Set aside and allow semisweet chocolate mixture to stand at room temperature.
 5. Pour room temperature chocolate ganache into each ramekin filling halfway to top. Remove white chocolate mixture from freezer and using a melon baller or a portion scoop place a ball of white chocolate (diameter of a quarter) ganache in center of semisweet chocolate in each ramekin. Top off each ramekin with enough semisweet chocolate ganache to fill.
 6. Fold over outer layers of plastic wrap to enclose filling in each ramekin. Place on sheet pan and chill in refrigerator until ready to serve. To quick chill, freeze for 30 minutes.
 7. To serve, melt together preserves and liqueur in a medium saucepan over medium heat. Stir to combine. Drizzle sauce on each of 12 plates. Open plastic wrap of each ramekin and unmold onto plate. Decorate with **Betty Crocker Squeezable Icings** and garnish with fresh mixed berries and confectioner's sugar.

Per Serving: 643 calories, 46g carbohydrate, 3g protein, 50g fat, 34g saturated fat, 4g fiber, 120mg cholesterol, 22mg sodium

kitchen tools

plastic wrap
kitchen scissors or sharp paring knife
cutting board
12 small ramekins
measuring utensils
2 medium saucepans
large saucepan
2 whisks or heatproof spatula
2 medium glass bowls
melon baller
sheet pan
sauce spoon
electric hand mixer

recipe note

This dessert is for true chocolate lovers! Take care when preparing ganache. If your ganache separates, simply beat it into a little hot heavy cream.

a good idea

If time allows at home, prepare these a day or two ahead in order to give this dessert time to chill and set.

