

PPLD Young Adult Services Tutorial:

Dragon Egg Truffles

Description:

Make white chocolate berry truffles shaped like dragon eggs!

Supplies:

1. 30 grams (scant ¼ cup) frozen (or fresh) blueberries
2. 100 grams (a little more than 7 tablespoons) butter
3. 40 grams (about 2 ½ tablespoons) heavy cream
4. 250 grams (scant 1 ½ cups) white chocolate pieces
5. 75 grams (¾ cup) powdered sugar
6. Blender
7. Pot and spoon
8. Plastic wrap
9. Small bowl

Link to Video Tutorial:

<https://youtu.be/xOqNingLYXw>



Instructions:

1. Wash your hands.
2. Pour the blueberries into the blender and blend until you have a paste.
3. Melt the butter over low heat in a pot, add the cream, then add the white chocolate and blueberry paste and melt together, stirring.
4. Remove from the heat and cool to room temperature, then cover with plastic wrap and refrigerate for 3 hours.
5. Wash your hands. Take the mixture out of the refrigerator. Prepare small balls using a spoon and roll them between your palms to give them an egg shape.
6. Next, roll the eggs in the powdered sugar to keep them from sticking to one another. Tap them gently to remove excess sugar.
7. Store in the refrigerator.