



## Strawberry Truffles



### Filling:

5 1-oz. squares white baking chocolate  
1/2 c fresh or frozen strawberries  
3 T heavy cream  
1 T corn syrup  
2 T butter, room temperature  
1/2 c powdered sugar  
1 c freeze dried strawberries, divided

### Coating:

12 oz. white chocolate chips  
2 T shortening

Chop white chocolate squares in pieces and place in medium bowl. Set aside.

Make strawberry puree by washing and hulling strawberries. Blend strawberries until smooth and strain through a fine mesh strainer. (If using frozen strawberries, place in small saucepan over medium heat until they are warm. Then blend and strain.) Measure 3 T strained puree and place in small saucepan.

To make filling, add cream and corn syrup to puree in saucepan. Cook over medium heat until boiling, stirring occasionally. Pour over white chocolate in bowl and let sit 1 minute. Whisk until smooth. Add butter. Whisk again until smooth. Whisk in powdered sugar. Chop 3/4 c freeze dried strawberries until very fine and add to filling. Mix well. Cover top of filling with saran wrap and refrigerate 2 hours until thickened.

Using half-inch mini cookie scoop, form balls out of filling and place on wax paper. Freeze 30 minutes. Meanwhile, melt white chocolate chips and shortening over double broiler until melted. Stir until smooth. Using fork, dip filling balls one at a time into melted white chocolate, scraping off excess. Place on fresh wax paper. Refrigerate for 30 minutes. Dip each truffle again in white chocolate. Immediately after dipping each truffle, sprinkle a few of the remaining freeze dried strawberries on top. Refrigerate until set. Store in refrigerator. Bring to room temperature before serving.