

FOREST FRESH ALASKA

Luscious Alaskan Truffles



PREP TIME
30 minutes

COOK TIME
10 minutes

READY IN
1 day



SERVINGS
6-8

FOREST
INGREDIENTS
Sitka Rose

OCEAN FOREST
INGREDIENTS
Sea Lettuce
Popweed

Ingredients

8 oz semi-sweet chocolate, coarsely chopped
into small pieces
½ cup heavy whipping cream
1 tsp vanilla extract

Steps

- Place chocolate in a small bowl and set aside.
- In a small saucepan bring cream to a gentle simmer.
- Pour cream over the chocolate and allow to

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½ cup powdered sea lettuce

½ cup chopped dried popweed

50 ml reduced rose water

¼ tsp orange zest

sit for a couple minutes. Add vanilla and stir to form a smooth ganache. See notes for special instructions for Sitka Rose & Citrus Truffles.

- Place ganache in the refrigerator for at least two hours.
- Form into teaspoon sized balls, quickly shaping with hands so as to not melt the chocolate too much. Place onto a parchment lined baking sheet. Refrigerate overnight.
- Roll truffles in choice of powdered sea lettuce, dried popweed, or leave plain. Allow to return to room temperature before serving for the most intense flavor. Enjoy!

Notes

Truffles have always been a favorite of mine when celebrating the holidays or for Valentines Day. I have wonderful memories of experimenting with different flavors. My friend Lauren and I had the best time coming up with these unique Alaskan flavor combinations.

Good quality chocolate is a must when creating truffles. I recommend using 62% cacao or higher. For the Sitka Rose & Citrus Truffles, we used a half batch of the truffles, adding an additional ounce of dark chocolate to increase complexity. We replaced the vanilla flavoring with the reduced rose water. I had some on hand from our wild roses. If you don't have any you could always use store-bought rose water. We seemed to get the best flavor in the Sea Lettuce Truffles by using dark chocolate and really enjoyed semi-sweet chocolate with the Popweed Truffles.