



STUDENT CHEF DARYANI'S PEPPERMINT TRUFFLE POPS

GANACHE FOR FILLING

INGREDIENTS	GRAMS
Cream 35%	80g
White chocolate	168g
Honey	18g
Unsalted butter	38g
Peppermint Extract	2-3 drops

COATING

INGREDIENTS	GRAMS
White chocolate	200g
Red cocoa butter color	5g
Silver glitter	Optional

ASSEMBLING

MATERIALS	QUANTITY
Lollipop sticks	25nos
Oasis or thermocol	1nos
Cardboard box or thermocol	1
Box without lid	1

METHOD

1. Add the chocolate in a bowl. In a saucepan bring the cream and honey to a boil.
2. Pour the cream onto the chocolate and still until homogenous.
3. Cool the chocolate to 45C and then blend in the butter and peppermint extract.
4. Once the ganache is below room temperature (30C) pipe ganache into the shells till the brim. Let the ganache set overnight.
5. Temper white chocolate to 24-25C and put 20g of it into a small piping bag. Use this to stick the lollipop sticks to the filled shells/truffles. (ref. to image 1)
6. Once set, stick the oasis/thermocool with tape to the ceiling of the box. (ref. to image 2)
7. Temper white chocolate again to the standard temperature. Remove 60-70g of tempered white chocolate into a separate bowl and blend the red cocoa butter color into it.
8. Put the red colored chocolate into a piping bag and criss-cross it roughly over the tempered white chocolate in a bowl. (ref. to image 3)
9. Dip the truffle into the bowl till it's covered completely in chocolate and while lifting it out of the bowl twist it to get the desired effect (ref. to image 4). Do not turn the lollipop upright. Stick it onto the oasis, blow some silver glitter (optional) and leave at room temperature to set. Serve and Enjoy.

