

# Tea & Chocolate

## TEA-INFUSED CHOCOLATE TRUFFLES

### INGREDIENTS

Makes 1 dozen truffles

2/3 cup/150 ml coconut cream  
2 tbsp/30 ml non-dairy butter, chilled,  
chopped into chunks  
2 tsp/10 ml loose-leaf tea  
6 oz/170 g bittersweet dark  
chocolate, chopped

### SUGGESTED TEA FLAVORS TO USE

Caramel Butter Beer  
Vanilla Rooibos  
Pomegranate Lavender Green Tea  
Pina Colada Herbal Tea  
Earl Grey Cream Tea  
Masala Chai Tea

### METHOD

Combine the coconut cream and non-dairy butter in a small saucepan. Bring to a boil, then stir in the tea leaves. Remove the mixture from the heat and let steep for 10-15 minutes. Strain the mixture and discard the tea leaves. Put the chocolate chunks in a bowl and pour the hot tea-infused mixture over the chocolate. Stir the mixture until smooth. Chill the chocolate until firm, about 2 hours.

Scoop about 1½ tsp/7 ml for small and 1 tbsp/15 ml for large truffles. Roll the chilled chocolate balls into the cocoa and then into the chopped nuts or desired topping.

Store in an airtight container with parchment paper or paper towels between the truffle layers. Refrigerate for one week or freeze for up to one month.

Tea is a versatile ingredient to sip, savor, or infuse in cooking. Infuse and steep intense tea flavors into the rich coconut cream and non-dairy butter mixture for delicious results.

Our classic chocolate truffle recipe pairs well with several flavorful loose-leaf teas. Whip up several batches and infuse with a different tea flavor and topping each time.

