



Lavender Truffles

1-cup cream

1-2 tablespoons dried lavender

12 ounces chocolate, cut into chunks (you could use bittersweet, semi-sweet, dark, milk or even white chocolate, just make sure to use extra good quality!)

Warm cream in a small saucepan till it just barely starts to simmer. Remove from heat and add dried lavender. Cover and allow it to steep for 15 minutes. Strain out lavender, return cream to saucepan and re-warm until just before it begins to simmer. Remove from heat and add chocolate chunks, stirring until melted and smooth. Set in refrigerator to cool until firm. Scoop into balls and place on wax or parchment paper. These can be rolled in cocoa, Fleur du Sel, toasted nuts, coconut or lavender flavored sugar.*

*Lavender Sugar: In the bowl of a food processor or blender, process 1 cup of sugar to 2 tablespoons of dried lavender. Blend until flower buds are pulverized into the sugar.