



EARL GREY TRUFFLES



INGREDIENTS

12 oz good quality dark chocolate
1 tablespoon coconut oil
1 1/2 cups coconut milk
4 bags earl grey tea
1/4 teaspoon sea salt

INSTRUCTIONS

Chop the chocolate into shards. Place in a bowl with the coconut oil.

In a small sauce pan over high heat bring the coconut milk to a simmer with the tea bags. Once simmering reduce heat to medium and stir softly being careful not to break the tea bags. If you do break them simply use a fine mesh sieve or cheesecloth to strain the coconut milk.

Once the tea has turned the coconut milk brown (about 5-6 minutes) pour milk over chopped chocolate and coconut oil. Stir until creamy and melted. Stir in the salt.

Place a piece of plastic wrap on the top of the chocolate to prevent a film from forming. Allow to come to room temperature. Once it's cooled to room temperature place in the refrigerator for two hours or the freezer for 30 minutes to 1 hour.

When ready to scoop allow the chocolate to come back to room temperature for a few minutes. This will make it easier to scoop. Using a spoon or a melon baller scoop out little balls of chocolate and using your hands to shape them into a ball.

Dust with cacao powder. Keep going until you're out of chocolate about 30 truffles later. Store in the refrigerator up to 1 week