

## Pistachio Surprise Truffles

<http://userealbutter.com/2016/01/20/pistachio-surprise-truffles-recipe/>

### pistachio filling

8 oz. pistachios, unsalted and shelled  
4 oz. granulated sugar (use superfine for a smoother texture)  
1/2 tbsp light corn syrup  
2 tbsps water

### chocolate ganache

1 lb. dark chocolate, chopped  
1 cup heavy cream  
1 tsp almond extract

### coating

4 oz. dark chocolate  
1/4 cup cocoa powder for dusting (I use Dutch-process cocoa)  
OR  
1 cup pistachios, chopped for rolling

**Make the pistachio filling:** If you want the pistachios as green as possible, you'll need to remove the skins. To remove the skins, bring a quart of water to a rapid boil in a medium or large saucepan. Pour the pistachios in at once (take care as it will bubble up – just stir with a spoon to keep it from boiling over) and let them boil for 1-2 minutes. Prepare a large bowl full of ice water. When the pistachios are done boiling, immediately strain them in a colander and plunge the pistachios into the ice water. When the pistachios have cooled completely, drain them and set them out on a clean kitchen towel. Pat and rub them dry with another kitchen towel. The skins should peel off, but it will take a little time. Set the pistachios out to dry anywhere from an hour to a couple of days.

Place the pistachios, sugar, corn syrup, and water in a food processor or blender. Run the nuts until they become a thick paste. Pull off teaspoon-size pieces of the paste and roll them into balls about 3/4 inches in diameter. Place them on wax or parchment paper. Set aside.

**Make the ganache:** Place the chopped chocolate in a medium bowl. Heat the cream in a small saucepan over medium heat until just simmering. Remove from heat and pour over the chocolate. Let stand for a minute. Stir the mixture until smooth and uniform. Stir in the almond extract. Let the ganache cool until it is a soft playdough texture (about 30 minutes to an hour). Pull a tablespoon-size piece of the ganache off and flatten it into a 1/4-inch thick circle. Place a pistachio ball in the center and gently wrap the ganache around the ball, trying to preserve the pistachio sphere shape. Pinch off excess corners of ganache and patch the top of the ball as needed. Roll the ganache to make a smooth ball. Repeat for the rest of the truffles.

**Coat the truffles:** Melt the 4 ounces of chocolate (no need to temper). Place your coating – either the cocoa powder or the pistachios – in another bowl. Disposable gloves are optional, but make clean up much easier. Smear a teaspoon of melted chocolate on the palm of your hand. Roll a truffle over the chocolate until it has a thin coating all around the truffle and no excess chocolate dripping from it. Gently drop the truffle into the bowl of coating (cocoa powder or nuts)

and using a spoon or a clean hand, roll the truffle around until it is completely coated. Repeat for the rest of the truffles. Store in an air-tight container in the refrigerator for up to 2 weeks. Makes about 60 truffles.