

## NUTS ABOUT YOU CHOCOLATE TRIO: SPICED PISTACHIO, HAZELNUT CRUNCH AND MAPLE WALNUT TRUFFLES

### FOR THE SPICED PISTACHIO TRUFFLES

#### INGREDIENTS

##### for the filling

1 cup heavy whipping cream  
2 tablespoons unsalted butter  
12-ounces semi-sweet chocolate chips  
1 cup raw pistachios, toasted (unsalted)  
1 teaspoon red pepper flakes (or other chili flakes, as you like)

##### Ingredients for the coating

10-ounces semi-sweet chocolate chips  
1 to 2 tablespoons vegetable oil  
2 teaspoons sea salt flakes (optional)

#### DIRECTIONS

In a food processor, grind the pistachios to irregularly sized crumbs (they don't have to be too fine). Set aside.

In a medium-size saucepan, add the cream, butter and chili flakes. Heat on the stove top over medium heat and stir constantly until the butter is melted and the heavy cream starts to bubble, but not boil. Remove from heat; add the chocolate chips to the cream mixture and allow it to sit untouched for 5 minutes. After 5 minutes, stir until the chocolate is smooth. Stir the pistachios into the chocolate mixture until well combined. Cover and refrigerate for 2 hours, or until the filling is firm. Once the filling is firm, use a melon baller or a small cookie scoop to roll the filling into balls about 2 teaspoons in size. Place on a wax-paper lined baking sheet and re chill (either fridge or freezer) for about an hour.

##### To coat:

In a metal or glass bowl set over a pan of simmering water, melt the chocolate and vegetable oil. Stir it until the chocolate is completely smooth. Remove the rolled truffles from the fridge/freezer in small batches; it helps keep them from getting too soft. Drop 1 truffle into the melted chocolate and swirl around. Use a fork to lift the truffles out of the chocolate and tap the side of the bowl to allow any excess chocolate to drip off. Place the coated truffles on another wax-paper lined baking sheet and use a toothpick to release the truffle from the fork. Repeat until all of the truffles are covered with chocolate coating. Drizzle any excess chocolate over the top of the truffles and sprinkle with sea salt.

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### FOR THE HAZELNUT CRUNCH TRUFFLES

#### INGREDIENTS

##### for the filling

12 ounces milk chocolate chips  
1/2 cup heavy cream  
1/3 cup Nutella  
2 Tablespoons unsalted butter, softened to room temperature  
1 1/4 cup toasted and finely chopped hazelnuts, divided

##### Ingredients for the coating

10-ounces semi-sweet chocolate chips  
1 to 2 tablespoons vegetable oil  
remaining 1/2 cup chopped hazelnuts from filling

#### DIRECTIONS

In a food processor, grind the hazelnuts to irregularly sized crumbs (they don't have to be too fine). Set aside. Reserve half a cup for decorating and place remaining 3/4 cup in a medium mixing bowl. Add Nutella.

In a medium-size saucepan, add the cream and butter. Heat on the stove top over medium heat and stir constantly until the butter is melted and the heavy cream starts to bubble, but not boil. Remove from heat; add the chocolate chips to the cream mixture and allow it to sit untouched for 5 minutes. After 5 minutes, pour chocolate mixture into the bowl with the chopped hazelnuts and Nutella. Cover and refrigerate for 2 hours, or until the filling is firm. Once the filling is firm, use a melon baller or a small cookie scoop to roll the filling into balls about 2 teaspoons in size. Place on a wax-paper lined baking sheet and re chill (either fridge or freezer) for about an hour.

To coat:

In a metal or glass bowl set over a pan of simmering water, melt the chocolate and vegetable oil. Stir it until the chocolate is completely smooth. Remove the rolled truffles from the fridge/freezer in small batches; it helps keep them from getting too soft. Drop 1 truffle into the melted chocolate and swirl around. Use a fork to lift the truffles out of the chocolate and tap the side of the bowl to allow any excess chocolate to drip off. Place the coated truffles on another wax-paper lined baking sheet and use a toothpick to release the truffle from the fork. Repeat until all of the truffles are covered with chocolate coating. Drizzle any excess chocolate over the top of the truffles and sprinkle with remaining chopped hazelnuts.

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#### FOR THE MAPLE WALNUT TRUFFLES

##### INGREDIENTS

for the filing

1/4 cup butter, softened to room temperature

1 tablespoon maple syrup

1 1/2 cups powdered sugar

1 teaspoon vanilla

1 teaspoon maple extract

1 1/2 cup toasted walnuts, finely chopped

Ingredients for the coating

10-ounces semi-sweet chocolate chips

1 to 2 tablespoons vegetable oil

remaining 1/2 cup chopped walnuts from filling

##### DIRECTIONS

In a food processor, grind the walnuts to irregularly sized crumbs (they don't have to be too fine). Set aside.

In the work bowl of your stand mixer (or with a hand mixer), Cream together butter, maple syrup, and powdered sugar. Add both extracts and beat until creamy. Stir in walnuts. Cover and refrigerate for 2 hours, or until the filling is firm. Once the filling is firm, use a melon baller or a small cookie scoop to roll the filling into balls about 2 teaspoons in size. Place on a wax-paper lined baking sheet and re chill (either fridge or freezer) for about an hour.

To coat:

In a metal or glass bowl set over a pan of simmering water, melt the chocolate and vegetable oil. Stir it until the chocolate is completely smooth. Remove the rolled truffles from the fridge/freezer in small batches; it helps keep them from getting too soft. Drop 1 truffle into the melted chocolate and swirl around. Use a fork to lift the truffles out of the chocolate and tap the side of the bowl to allow any excess chocolate to drip off. Place the coated truffles on another wax-paper lined baking sheet and use a toothpick to release the truffle from the fork. Repeat until all of the truffles are covered with chocolate coating. Drizzle any excess chocolate over the top of the truffles and sprinkle with remaining chopped walnuts.