



# Sweet Potato Truffle with Toasted Pecans

*Yield: 36 Truffles*

## *Ingredients for Sweet Potato Truffle...*

- 4 each Sweet Potatoes (baked, peeled, and riced)
- 4 oz. Butter, unsalted (cubed)
- 8 oz. Brown Sugar
- 4 oz. Water
- 1 each Vanilla Bean
- 1 T Butter, unsalted
- 1/4 C Heavy Cream
- 6 oz. White Chocolate

## *Ingredients for Chocolate Ganache...*

- 16 oz. Bittersweet Chocolate (chopped)
- 8 oz. Heavy Cream
- 4 tsp. Dark Molasses

## *Ingredients for Spicy Cinnamon Heart Clover Honey...*

- 1 each Cinnamon Stick
- 1 tsp. Cloves, whole
- 1 tsp. Allspice Berries
- 1 T Black Peppercorn
- 2 C Pure Clover Honey
- 2 tsp. Cinnamon Candy Hearts, crushed
- 2 C Pecans (for rolling truffles), toasted & chopped

## *To Prepare Truffle Mix...*

Melt white chocolate in a stainless steel bowl over boiling water with the 4 oz. unsalted butter. Meanwhile mix brown sugar, water and vanilla bean in a saucepan over medium heat until it turns an amber color, making a caramel.

Immediately add the 1 T butter and heavy cream. Remove from the heat.

In a stainless bowl combine riced sweet potato, caramel mixture, and white chocolate. Fold together. Refrigerate for 2 hours. After 2 hours, remove from the refrigerator and roll into 36 walnut sized balls.

Place back in the refrigerator for 1 more hour.

## *To Prepare Ganache...*

Combine all ingredients over a double boiler, stirring together until melted. Keep warm.

## *To Prepare Spicy Cinnamon Honey...*

In a saucepot, toast all of the spices, except the honey & hearts, to release the oils. Warm the honey in a separate pot, so it is pourable, and add to the toasting spices. Stir in hearts, careful to ensure honey does not boil.

*Note: Spicy Cinnamon Honey may be made a day ahead of time.*

## *To Assemble Truffles...*

Dip each truffle into the Ganache, and set on parchment paper till the chocolate begins to set.

Place each truffle in the chopped pecans, and roll again to a perfect round shape.

Refrigerate until ready to serve, and drizzle with the Spicy Cinnamon Honey.