



# Chocolate truffles with candied lemons and dulce de leche

Recipe by Javier Duharte

\*you will need oval shaped silicone or chocolate moulds

## INGREDIENTS

- 450g Bittersweet or semi-sweet couverture chocolate
- 1 can (approx. 400g) of thick dulce de leche (condensed milk reduced to make a thick caramel)
- 3/4 cup whole pecan halves toasted or candied lemon (recipe below)

## DIRECTIONS

1. Melt the chocolate: Chop up your chocolate. Set up a double boiler by placing a heat-safe glass or metal bowl over a pot of gently simmering water. Melt the chocolate slowly, stirring occasionally. When almost completely melted remove the heat and stir until the chocolate is completely melted and smooth.
2. Coat the moulds by using a small pastry brush or a teaspoon to paint a generous, uniform layer of chocolate inside each of your moulds. (Ensure the sides are well-covered so the shell doesn't break later.)
3. Place in the refrigerator for 10 minutes until the chocolate shell has completely solidified.
4. Transfer your caramel into a piping bag.



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## DIRECTIONS CONTINUED

5. Pipe a small dollop of caramel into the bottom of each chocolate shell. Press a toasted pecan half or 1 or 2 strips of candied lemon firmly into the caramel. Pipe another small layer over the pecan or lemon, leaving a tiny bit of space at the top of the mould for the chocolate base.
6. Pour a final layer of melted chocolate over the filling to completely seal each chocolate. Use a flat spatula or knife to gently scrape off any excess chocolate from the top of the mould.
7. Place the mould back into the refrigerator for 15 to 20 minutes until perfectly firm. Pop out gently and they're done!

## CANDIED LEMON

### INGREDIENTS

- 3 lemons
- 2 cups of cold water
- 2 cups white sugar



### DIRECTIONS

1. Cut lemons into about 6.5mm thick (remove the fruit pulp if using whole lemons) Cut the rings in half so the peels are in long strips
2. Bring water and lemon peels to a boil in a small pan. Drain water, and repeat with fresh cold water. Repeat the boiling step three times (this removes bitterness). Drain and set peels aside.
3. Combine 2 cups of water with 2 cups sugar. Bring to a boil, stirring to dissolve the sugar. Reduce heat to low and stir in citrus peels. Simmer until the white pith is translucent. Store peels in syrup, refrigerated, to keep them soft. Alternatively, strain peels from syrup and allow them to dry. Toss dry candied peels in castor sugar and store them in an airtight container at room temperature.



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