

APOLLO MOON TRUFFLES



SERVINGS

50



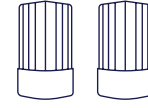
METHOD

REFRIGERATE



TIME

1 HR 25 MINS



DIFFICULTY

MEDIUM

Chef Janorris “JT” Tolbert created this out-of-the-world recipe with Huntsville as inspiration, which is known as the Rocket City and home to NASA’s Marshall Space Flight Center, Redstone Arsenal and U.S. Space & Rocket Center. This recipe honors the city’s space heritage along with the 50th anniversary of the July 1969 Apollo Moon landing.

INGREDIENTS

DOUBLETREE COOKIES	14
SUGAR	¼ C
CREAM CHEESE	16 TBSP
VANILLA EXTRACT	1 TBSP
BLUE CHOCOLATE COATING	12 TBSP
YELLOW CHOCOLATE COATING	8 TBSP
PARAMOUNT CRYSTALS	½ C
HEAVY WHIPPING CREAM	¼ C

PROCESS

Place pre-baked Cookies in a stand-mixer and blend on high speed until Cookie crumbs are fine. Then mix in cream cheese, vanilla extract and sugar until well blended.

Form the mixture into 1.5 oz. golf ball sized balls and place on a cookie sheet; let cool in refrigerator while preparing chocolate coating.

Place blue chocolate coating into double boiler on medium high heat; stir in ¼ cup of paramount crystals and ⅓ cup heavy whipping cream. Stir until desired consistency is reached. Then repeat for yellow chocolate coating.

Dip truffles in melted chocolate; place on wax paper-covered baking sheet. Sprinkle with edible stars.

Refrigerate for 1 hour or until ready to consume.

