Matcha White Chocolate Truffles (Hand-Rolled, Dusted)

From the teas.co.uk wiki

These are hand-rolled white chocolate truffles flavoured with the matcha from a Twinings Matcha pyramid bag: the powder is whisked into warm cream, strained, then poured over white chocolate to set as a jade ganache, scooped and rolled in cocoa, freeze-dried strawberry powder or extra matcha. White chocolate and matcha is a long-standing Japanese-French pairing (matcha Kit Kats and matcha-white-choc Pocky live off it), and as a hand-rolled truffle it makes a small after-dinner sweet that sits beautifully beside a cup of green tea. The batch makes sixteen.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Matcha White Chocolate Truffles (Hand-Rolled, Dusted) recipe. Canonical: https://teas.co.uk/recipes/matcha/matcha-white-chocolate-truffles-hand-rolled-dusted/*

The order of work matters. Bring 100ml of double cream just to a simmer, take it off the heat, snip the matcha bag open and whisk the contents into the cream, then strain it back through a fine sieve to catch the green tea leaves, which would otherwise leave a stringy texture. Pour the strained matcha cream over 200g of chopped white chocolate, leave it two minutes, then whisk smooth and chill for four hours before scooping and rolling. Roll the batch in three different dusts so you get some variety on the plate.

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