

## PISTACHIO CARDAMOM TRUFFLES

### INGREDIENTS

12 oz. semisweet chocolate  
3/4 heavy cream  
1/2 teaspoon of ground cardamom  
1 cup shelled pistachios, finely chopped

### DIRECTIONS

Heat the cream in a saucepan on medium heat until it reaches a simmer. Sprinkle in the cardamom. Pour cream over chocolate and let sit for 3 to 5 minutes. Whisk chocolate and cream until completely smooth.

Pour into a 8 x 8 inch brownie pan and place chocolate mixture in refrigerator for at least 3 hours or until mixture is set (I left mine in the refrigerator overnight).

With a spoon, scoop out chocolate and roll chocolate into a ball. If it is too hard, let sit on the counter for half an hour before continuing. Roll truffle completely with pistachios. Let set in fridge for 1 hour.