

PREP: 15 min + chilling
COOK:
SERVES:

Coconut Truffles

Delicate, creamy, and intense, these white coconut truffles are a little mouthful of bliss. Perfect to give to friends as well.

Ingredients

1/4 cup (60ml) cream
1/2 tsp Queen Coconut Essence
2 cups (360g) white chocolate
desiccated coconut, to coat

Method

STEP 1

Place the cream, coconut essence and chocolate in a heat proof bowl. Bring a small saucepan of water to a simmer and place the bowl on top. The bowl should rest on the sides of saucepan and the bottom of bowl should not touch the water.

STEP 2

Stir until the chocolate melts and the mixture is smooth then remove from the heat. Leave the mixture to cool slightly, then place in the refrigerator until firm.

STEP 3

Line a tray with baking paper. Use a spoon to make scoops of the chocolate mixture and place them on the tray then put the tray in the freezer for 30 minutes for the mixture to firm.

STEP 4

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Method

When firm, use your hands to roll mixture into balls, and then roll in coconut. Store in fridge until ready to serve.

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