

CHOCOLICIOUS WALNUT AND COCONUT TRUFFLES

Bite sized Truffles filled with Cocoa, Walnuts and Coconut.

An easy to make recipe, which takes a while to make but tastes delicious when set.

INGREDIENTS

1 and 1/4 Cups Cream

1 tsp Butter

1 tsp Vanilla Extract

50g Flaked Almonds

50g Desiccated Coconut

200g 70% Lindt Dark Choc

METHOD

Heat the cream ensuring it does not simmer.

Remove the cream from the heat and add the chocolate, butter and vanilla.

Stir until smooth and glassy. Chill for +- 2 hours.

Once chilled, shape 25 balls with cooled hands.

Toast the almond flakes.

Roll in a mixture of almonds and coconuts.

Chill for a further 2 hours then enjoy.