

Holidays truffles, dark chocolate and coconut

Recipe for 4 persons



Description

Some coconut chocolate truffles

Ingredients

Coconut chocolate truffles (Ganache)

- 1 Cup(s) 35% cooking cream
- 1.50 Cup(s) Dark chocolate
- 1 Tbsp Butter

Coating

- 2 Cup(s) Milk chocolate
- 3 Cup(s) Unsweetened grated coconut

Preparation

- Preparation time **60 mins**

Ganache

Bring the cream to a boil. Chop the dark chocolate and put it in a bowl. Pour the hot cream on it. Mix slowly while adding the butter. Once everything is melted together pour the mix in a container (2 inches thick) and put aside in the fridge for few hours. Then using an ice crema spoon, amke little chocolate balls, put them on a tray covered with a baking sheet in the freezer.

Coating

Put the milk chocolate to melt in a water-bath at low heat. Once the chocolate is at room temperature, roll the chocolate balls in your hands with some milk chocolate and then in the coconut.

Store the truffles in your Starfrit box in the fridge or in the freezer.

Bon appétit!