

Island Bliss Truffles



Delicious white chocolate truffles with a subtle coconut flavour. Take a moment to close your eyes, savour and drift to the islands...

INGREDIENTS

- 1/3 cup (33 g/1.2 oz) Desiccated coconut
- 1 Tbsp (7 g/0.2 oz) Coconut milk powder
- 25 g (0.9 oz) Mad Millie raw organic cacao butter
- 1.5 Tbsp (14 g/0.5 oz) Mad Millie organic coconut sugar
- 2 tsp (10 mL/0.3 fl oz) Boiling water

METHOD

1. Add the ingredients (keeping a little desiccated coconut aside for rolling the balls in at the end) into a food processor and mix until the mixture is uniform. NOTE: cacao butter should not be melted.
2. Shape mixture into small balls and roll/spread desiccated coconut on top of the balls.
3. Let set for 2 hours in the fridge before consuming. Best to consume within one week.