

Valentine's Day Truffles with Biscoff®

Lotus
Biscoff®



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Surprise your customers on Valentine with these divine Biscoff truffles—where creamy Biscoff meets white chocolate for pure indulgence.



SERVINGS 15 truffles

INGREDIENTS

32 (220 g) **Biscoff cookies**
40 g cream cheese, room temperature
20 g **Biscoff spread**
2 tbsp milk
250 g white chocolate (chopped into equal sized pieces or chocolate chips)

Topping:
4-5 freeze dried raspberries, crumbed
Biscoff spread



PREPARATION

1. Place the Biscoff cookies in a food processor and blend until they have a fine sand-like consistency.
2. Add the cream cheese and Biscoff spread and pulse until blended. Slowly add the milk, one tablespoon at a time, until the dough comes together.
3. Transfer to a bowl and place in the refrigerator for 30 minutes.
4. Line a baking sheet with wax paper or parchment paper. Take the chilled dough and form into balls.
5. Put them on the baking sheet and place in the refrigerator for another 10 minutes.
6. Melt and temper white chocolate au bain marie. Dip the balls in the melted chocolate and return them to the baking sheet.
7. Decorate with melted Biscoff spread and sprinkle crumbed freeze dried raspberries on top.

