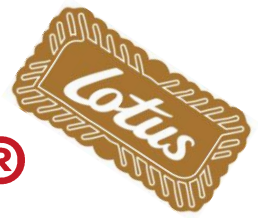


White chocolate truffles with Biscoff®

lotus
Biscoff®



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Delicious white chocolate truffles and a Biscoff touch: the ultimate treat for every festive event



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)

1/2 tbsp **Biscoff Spread**

PREPARATION

1. Place the Biscoff Cookies in a food processor and blend until they have a fine sand-like consistency (Keep 1 tbsp of cookie crumble aside for topping).
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 white chocolate in a double boiler and temper the chocolate. Dip the balls in the melted chocolate and return them to the baking sheet. Decorate with melted Biscoff Spread and sprinkle the remaining Cookie Crumble over the top.



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