Chocolate coconut truffles



Consejo del chef

Store in the refrigerator for one week or in the freezer if you want to cook many so you can get some truffles gradually.

Raciones para 10

- ❑ 200g
Dark chocolate 55%
- ❑ 1
Coconut milk can
- ❑ A pinch of salt
- ❑ A pinch of vanilla powder
- ❑ 100g
Grated coconut

1. Melt chocolate using Bain-Marie with the part of the coconut milk that solidifies at the top of the can. We don't want water (you can keep it for other recipes or use it for milkshakes), just the fat layer. To make it easier, place the can for one hour in the refrigerator. The fat will be thicker, and it will separate from the water.

2. Add salt and vanilla, stir, use cling film to cover it and store in the refrigerator for a few hours, but it works better if you use it the next day.

3. Roast the grated coconut in a frying pan until brown. You don't need to use anything else on the pan; stir continuously and be careful, or it will burn. Set aside to cool.

4. Shape bitesize balls and coat with coconut. Be sure to keep your hands chocolate-free, or you will stain coconut, and they look better.

Chef's Notes

https://cookinglovers.teka.com/en/receta/trufas-de-chocolate-y-coco-tostado/