

# Rosé cava truffles (pink cava)



## Consejo del chef

Keep them in the freezer until serving, and pair it with a glass of rosé cava.

## Raciones para 10

**230 gr** White chocolate

**5** Tablespoons of unsalted butter

**75 gr** Cream cheese

**100 gr** Smashed strawberries

**40 ml** Rose cava

Shredded coconut

Rosé cava

- 1** Melt chocolate with butter in a saucepan with the melting function of the induction hob. Remove from the heat and add the cream cheese, together with the smashed strawberries and cava. Mix until everything is well combined.
- 2** Place on a glass platter, cover with cling film in touch with the surface of the truffle dough and put in the refrigerator for two hours.
- 3** Then, shape small balls with the help of two spoons—it is not a thick dough—and coat them with shredded coconut.
- 4** Freeze for at least one more hour and reshape the balls with your hands. If needed, use the shredded coconut again.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/trufas-cava-rose/>

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