

COCONUT CRÈME TRUFFLES

INGREDIENTS

360g good white chocolate, roughly chopped (or chips)
1/3 cup cream
2 tablespoons coconut rum (such as Bacardi Coconut or Malibu)
2 teaspoons coconut extract
400g milk chocolate chips (for coating)
3 tablespoons vegetable shortening (Crisco)
1/2 cup sweetened coconut flakes, toasted

DIRECTIONS

Prepare an 8x8 inch baking pan with a foil sling. Spray lightly with baking spray.

Place white chocolate, cream, and coconut rum in a heatproof bowl and place over a saucepan of simmering water (or a double boiler). Heat until the chocolate is melted and the mixture is smooth, stirring gently with a spatula. Be very careful not to get water into the mixture or to let the temperature go too high as both will cause the chocolate to seize up. Take the mixture off heat and add the coconut extract. Pour the truffle mixture out onto the baking dish and allow to cool to room temperature then place into the fridge to set, for approximately 3 hours.

Toast the shredded coconut and set aside to cool completely.

Remove the chocolate mixture from the pan and cut into 1 inch squares, roll into balls and place on a waxed paper lined tray. If the mixture gets too loose, put into the refrigerator for a bit.

Place the tray with the rolled out balls into the freezer to set for another hour. Meanwhile, melt the milk chocolate chips and crisco in a small microwave safe bowl in 30 second bursts. Allow to cool till it is warm to touch. Line a second tray with waxed paper.

Take the pre-rolled truffle centers out of the freezer. Drop the balls one at a time into the coating chocolate and use two forks to fish it out and place back on to the tray of waxed paper. Sprinkle with a few pieces of toasted coconut right away. Return to the refrigerator to set overnight. Once the milk chocolate coating has set you don't really need to refrigerate them.