



## WHITE CHOCOLATE COCONUT VANILLA TRUFFLES

Red Wine & Chocolate 2018

### INGREDIENTS:

#### FILLING

11 oz. milk chocolate (pieces or chopped) - we used Ghiradelli  
1/2 cup coconut milk  
2 tsp vanilla extract  
1/4 cup flake coconut

#### COATING

For rolled truffles:  
1.5 cups toasted coconut

For dipped truffles:  
8 oz. almond bark or white chocolate (pieces or chopped)  
1/4 cup vegetable oil (optional)  
toasted coconut flakes for garnish (if desired)

#### NOTE

\*White chocolate can seize up easily when melting, adding a little vegetable oil will help smooth out the chocolate if it gets too thick while you are dipping the truffles.

#### DIRECTIONS:

Place coconut on a parchment paper lined baking sheet in a 400 degree F oven to toast. Keep a close eye and toss/stir occasionally to ensure it doesn't burn. When lightly toasted remove from oven too cool.

In microwave safe bowl place 8 oz. chocolate. Using a saucepan heat cream to a simmer. Remove from heat and add vanilla. Pour cream over chocolate and allow mixture to sit a moment until it begins to melt, then mix well using a spatula to smooth out lumps. Mix in toasted coconut. If you cannot remove all lumps place bowl of melted chocolate over pot of simmering water and continue to stir gently until smooth. Cover and refrigerate mixture until firm and scoopable (approximately 2 hours).

Using a measuring spoon or small scoop (a melon baller works great). Scoop out a small amount of filling and roll into a ball using your hands. Transfer balls to parchment paper. Chill for approximately 2 hours (or longer if necessary to firm make firm, yet scoopable).

For rolled truffles simply roll chilled balls in toasted coconut until the exterior is coated.

For dipped truffles: Prepare coating by melting 10 oz. chocolate in a double boiler or in a heatproof bowl set over a pot of simmering water. Chocolate is melted and smooth, quickly dip each ball of filling into the chocolate and remove (a fork works well for this). Tap on edge of pan to remove excess chocolate and place dipped truffle onto parchment paper. Garnish with a toasted coconut (before chocolate sets) if desired. Repeat until all are coated and chill at least 30 minutes to set.