

White chocolate truffles with Biscoff®

6 étapes
15 portions

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

Ingrédients

32 Biscoff cookies (220g)
40g cream cheese, room temperature
20g Biscoff Spread
2 tbsp milk
250g white chocolate (chopped into equal sized pieces or chocolate chips)

Topping

1 tbsp Biscoff Spread

Préparation

1. Place the Biscoff cookies in a food mixer and blend until a fine sand-like consistency. Keep 1 tbsp of crushed Biscoff cookies aside for topping.
2. Add the cream cheese and Biscoff Spread to the ground cookies and mix it together. Slowly add the milk, 1 tablespoon at a time, until the dough comes together.
3. Transfer to a bowl and place in the fridge for 30 minutes.
4. Line a baking sheet with wax paper or parchment paper.
5. Take the chilled dough and form into balls. Put them on the baking sheet and place in the fridge for another 10 minutes.
6. Melt white chocolate and temper the chocolate. Dip the balls in the melted chocolate and place them back on the baking sheet. Decorate with melted Biscoff Spread and sprinkle the remaining crushed Biscoff cookies on top of the truffles.