



Valentine's Day Truffles with Biscoff

7 steps
15 servings

Forget roses. These divine Biscoff and white chocolate truffles are the way to anyone's heart this Valentine's Day.

Ingredients

Truffles

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

Topping

4-5 freeze dried raspberries, crumbled
Biscoff spread

Preparation

- 1 Place the Biscoff biscuits in a food processor and blend until they have a fine sand-like consistency.
- 2 Add the cream cheese and Biscoff spread and pulse until blended. Slowly add the milk, one tablespoon at a time, until the dough comes together.
- 3 Transfer to a bowl and place in the refrigerator for 30 minutes.
- 4 Line a baking sheet with wax paper or parchment paper. Take the chilled dough and form into balls.
- 5 Put them on the baking sheet and place in the refrigerator for another 10 minutes.
- 6 Melt and temper white chocolate au bain marie. Dip the balls in the melted chocolate and return them to the baking sheet.
- 7 Decorate with melted Biscoff spread and sprinkle crumbled freeze dried raspberries on top.