



White chocolate truffles with Biscoff®

6 steps
15 servings

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

Ingredients

32 Biscoff biscuits (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

Preparation

- 1** Place the Biscoff biscuits in a food mixer and blend until a fine sand-like consistency. Keep 1 tbsp of crushed Biscoff biscuits aside for topping.
- 2** Add the cream cheese and Biscoff Spread to the ground biscuits 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 biscuits on top of the truffles.