

Valentine's Day Truffles with Biscoff

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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 cookies
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

1. Place the Biscoff cookies 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 op top.