



White Chocolate Truffels

Show your love with these delicious White Chocolate Truffles. You can easily make these truffles yourself from real Callebaut chocolate and fill them with strawberry cream. Decorate the chocolate truffles with sprinkles and coconut rasp. Perfect for Valentine's Day, but also for Mother's Day!

Boodschappenlijstje



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Flavour Paste Strawberry
120g

F56220
€5.01



FunCakes Decorating Bags 30 cm
pk/10

F85100
€2.68



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.27



Scrapcooking Digital Food
Thermometer

SC5179
€19.80



FunCakes Chocolate Melts White 350 g

F30115
€11.89



Callebaut Chocolate Callets - White -
400g

CB556704
€9.70



Wilton Decorating Tip Round #2A

02-0-0163
€2.00



Dr. Oetker Tradition Adjustable Baking
Cookie Tray 33x37-52cm

DRO1454
€21.24

Ingredients

- FunCakes Mix for Buttercream 200 g
- FunCakes Chocolate Melts White 300 g
- FunCakes Flavour Paste Strawberry
- Callebaut Chocolate Callets -White- 100 g
- 200 ml water
- 250 gram soft unsalted butter
- Grated coconut

Supplies

- FunCakes Decorating Bags 30 cm pk/10
- Wilton Decorating Tip Round #2A
- Patisse Parchment Paper Sheets 38x30cm pk/20
- Dr. Oetker Tradition Adjustable Baking Cookie Tray 33x37-52cm
- Scrapcooking Digital Food Thermometer
- Cocktail sticks
- Chocolate melter or microwave-proof glass bowl

Step 1: Make the buttercream

Prepare 200 grams of FunCakes Buttercream Mix according to the instructions on the packaging and set it aside for an hour. Finish as directed and flavor it with the strawberry flavor paste. Put it in a piping bag with tip 2A and pipe thick buttercream lines about 5 cm long onto a baking sheet lined with parchment paper. Insert a cocktail stick diagonally and place it in the freezer for an hour.

Step 2: Melt the white chocolate melts

Melt 500 grams of white chocolate melts in a chocolate melter* at 45°C. Once the chocolate is completely melted, reduce the temperature to 29°C and add 100 grams of white chocolate callets. Allow them to dissolve in the warm chocolate, ensuring that the chocolate is exactly 29°C before processing. Use a chocolate thermometer to check. If processed too hot or too cold, the chocolate will become dull and won't 'snap', causing it to melt quickly between your fingers.

*If you don't have a chocolate melter, you can also melt your chocolate in the microwave. Do this at 450W, stirring occasionally. Once everything is melted, stir in the 100 grams of white callets and let it cool to 29 degrees. Use a thermometer to check. Note! Because the microwave heats much hotter than a chocolate melter, it also takes much longer for the chocolate to reach the correct temperature and therefore be workable! Process the chocolate at exactly 29 degrees.

Step 3: Make the truffles

Place the grated coconut in a shallow wide dish. Remove half of the buttercream sticks from the freezer in batches of five and dip them in the chocolate. Place them in the dish with coconut and completely cover them. Let them set in the refrigerator for 15 minutes. Only then remove the sticks.

Step 4: Decorate the truffles

Line a tray with a sheet of parchment paper. Dip the remaining buttercream sticks in the chocolate and place them on the parchment paper, immediately sprinkling the hearts over them. Let them set in the refrigerator for 15 minutes. Remove the sticks afterwards