



## Spiced cookie chocolate truffles

Bake the Dutch spiced cookies 'kruidnootjes' and use them to make delicious chocolate truffles!

## Boodschappenlijstje

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FunCakes Mix for Cookies 1kg

F10510  
€5.43



FunCakes Mix for Buttercream 500g

F10125  
€4.07



FunCakes Chocolate Melts Milk 350g

F30110  
€11.56



Patisse Sugar Thermometer RVS

P02139  
€20.75



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.85

Other materials for chocolate truffles:

- 200 ml water
- 250 + 150 gram soft unsalted butter
- 1 egg
- Cocoa powder
- Flat dish
- Cocktail picks
- Chocolate melter
- Food processor

Prepare 200 gram FunCakes mix for Buttercream and 500 gram FunCakes mix for Cookies as described on the packaging. Knead through the cookie dough some Speculoos spices. Preheat the oven to 180°C (convection oven 160°C). Cover a baking tray with parchment paper. Make small dough balls and press them a bit flat on the baking tray. You can coat them with some egg. Bake the 'kruidnootjes' in 10-12 minutes and let them cool down on the baking tray.

Grind 200 gram of the 'kruidnootjes' in the food processor. Add the kruidnootjes to the buttercream. Put the cream in a decorating bag with decorating tip 2A. Pipe thick stripes of 5 cm long on parchment paper. Stick a cocktail pick in each. Put this in the freezer for at least an hour.

Melt 400 gram chocolate in the chocolate melter at 45 degrees. When all the chocolate has melted, lower the temperature to 31 degrees and add 80 gram chocolate. Stir until all the chocolate has melted. The chocolate is ready to use at a temperature of 31 degrees. You can also melt the chocolate in the microwave, but this will take much longer.

It is important to handle the chocolate as described above, otherwise the chocolate will be sticky. Put the cocoa powder in the flat dish.

Take the piped cream out of the freezer, 4 pieces at the time. Dip them in the chocolate and then lay them in the cocoa powder. Sprinkle cocoa powder over the truffles. Put this in the fridge for 5 minutes. Tap off the excess cocoa powder and remove the cocktail pick from the truffle. Repeat this until you have made all of the truffles. You can store the truffles in the fridge for one week.