

Coconut Lime Truffles

Ingredients

- ¼ cup Heavy cream
- ¼ cup Cream of coconut
- 1 tbsp Light corn syrup
- 1 Lime Zest and juice
- 2 cups White chocolate
- 2 cups White chocolate (for dipping)
- ½ cup Sweetened shredded coconut

Method

- Line 9x13 inch baking pan lined with parchment paper.
- Combine the cream, cream coconut, corn syrup, and lime zest in a 2 quart saucepan and bring to a boil.
- Remove from the heat. Add the chopped white chocolate and stir until smooth and homogenous. Stir in the lime juice.
- Pour the finished ganache into the baking pan to make a thin layer and cover with plastic wrap. Refrigerate for 1 hour or more until the ganache is firm.
- Put the ganache in a mixer bowl and mix on medium speed using a paddle attachment for 30 seconds. Or stir vigorously in a mixing bowl by hand, using a spatula.
- Allow the ganache to rest at room temperature for 5 minutes. Line a sheet pan with parchment paper.
- Using a #100 scoop or a teaspoon, scoop out balls of ganache and place on the sheet pan with parchment paper.
- When all the ganache has been scooped, roll each portion by hand into round balls.
- Melt and temper the chocolate for dipping use.
- Dip the ganache centers in the tempered chocolate or compound coating using dipping techniques.
- After the second coat of chocolate, roll the truffles in the coconut to cover them fully.