



Coconut truffles with Nutella®



Finger food Christmas allowed

A truffle is something rare and delicious, and so it is for these truffles with Nutella: small, refined spheres of coconut with a soft heart. No forks and no dishes needed for the dessert, just your fingers. Delicate Christmas nibbles? Yes, please!

Ingredients

- 1 egg
- 50g granulated sugar
- 150g desiccated coconut
- 160g Nutella®





Step 1

- Preheat the oven to 170°C (340°F) and position the baking rack in the middle of the oven
- Mix the egg with the sugar and 90g of the desiccated coconut
- Roll out 20 little balls of small walnuts size (10g each) and transfer them onto a baking tray lined with baking paper
- Bake for about 4 minutes, then remove from the oven and leave on the tray to cool down (about 10 minutes)



Step 2

- Carefully cut each ball in half with a small knife
- Slightly push your thumb in the middle of each half to make a little hole
- Using a piping bag fitted with a small nozzle (about 2 mm), fill in each ball with 3g of Nutella® and close by pressing the two halves together in your hand



Step 3

- Soften 100g of Nutella® in a small bowl set over a pan of boiling water
- With 2 forks, dip each truffle into the Nutella® and arrange them onto a plate covered with baking paper
- Refrigerate for 30 minutes and then roll in the remaining desiccated coconut
- Drizzle with the remaining Nutella®

