

Coconut truffles with Nutella®

Medium

20 Portions

1 h 24 min



INGREDIENTS

FOR 20 PORTIONS

1 egg

50g granulated sugar

150g desiccated coconut

160g Nutella®

1 heaped tsp Nutella® (15g) per portion

METHOD



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)



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

**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®