



Delicious as they are easy to make, my white chocolate truffles, with the warm coastal flavors of coconut and iliki (cardamom) are a must try!

Ingredients

White chocolate (100g)

4 tablespoons of honey

3/4 cup of desiccated coconut

White chocolate for drizzling

3/4 cup of pumpkin seeds

Desiccated coconut for garnish (optional)

4 cardamom seeds

Method

In a kinu, add your pumpkin seeds and slightly crush them. Add them to your bowl together with the desiccated coconut. Crush your cardamom seeds and empty them inside your kinu until completely pulverized.

Mix all these together until evenly mixed. Make a hollow in the mixture and add 4 tablespoons of honey. Fold the dry ingredients in until they are mixed in completely with the honey. Roll them into cylinders and let them set for a few minutes in the freezer.

Melt your white chocolate in a hot water bath. Once completely molten and consistent, dip your cylinder and fully coat them. Allow to set and garnish as you please, either with milk chocolate, crushed nuts or desiccated coconut. Serve.



SERVE WITH: a heart full of love <3

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/iliki-coconut-white-chocolate-truffles/>