

THAI COCONUT CREAM TRUFFLES



INGREDIENTS

0,5
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- 300 g butter, in cubes
- 50 g creamed coconut
- 2 lime leaves
- 100 g whipping cream
- 6 g Bresc Coriander puree
- 200 g chocolate
- 25 g Bresc Lemongrass puree
- 25 g Bresc Ginger puree
- 25 g Bresc Red chilli puree
- 50 g sugar
- 100 g crème patisserie
- chocolate and cocoa powder for dipping

USED BRESC PRODUCTS



Bresc Coriander puree
450g



Bresc Lemongrass puree
450g



Bresc Red chilli puree
450g



Ginger puree 450g

PREPARATION METHOD

Heat the cream with lime leaves, creamed coconut and the sugar. Allow the flavours to be absorbed, then strain. Add 100 g butter and the chocolate and mix it all together. Mix the mixture into the crème patisserie. Beat the mixture and then add the remainder of the butter. Add the coriander, red chilli, ginger and lemongrass. Spoon the mixture into a piping bag. Pipe swirls of the mixture, then freeze the truffles. Melt the chocolate. Dip the truffles in it, then roll them in the cocoa powder. Serve the truffles chilled.