**Snowflake** **truffles**:

Serves: 16

**Filling**

* 100g (3 ¼ oz) desiccated coconut
* 60g (2 ¼ oz) icing sugar
* 100g (3 ¼ oz) ricotta cheese
* 16 whole almonds

**Ganache**

* 70g (2 ¾ oz) chopped white chocolate
* 3 tablespoons double cream
* 50g (2 oz) desiccated coconut, or enough to coat

**Method**Prep:20min  ›  Cook:1hr  ›  Ready in:1hr20min

1. For the filing: In a medium bowl, mix together coconut, sugar and ricotta cheese to form a dough. Divide into 16 portions.
2. Roll each portion into a ball, pressing one almond each into the centre of each; cool in freezer for 20 minutes.
3. Place the white chocolate in a large stainless steel bowl and set over a saucepan of barely simmering water to melt. While the chocolate is melting, stir in the cream. Use a cocktail stick or fork to dip the truffles in the chocolate mixture. Arrange coated truffles on a platter. Sprinkle remaining coconut over the truffles while the chocolate is still melted. Cool in refrigerator until the chocolate coating hardens.

**Astra’s Chocolate Truffles**

Ingredients

* 200g dark chocolate
* 200g unsalted butter
* 200g icing sugar, sifted
* 1 egg yolk
* liqueur, ie. whisky, kircher or vanilla extract
* cocoa powder to roll

Method  
Prep:15min  ›  Cook:5min  ›  Ready in:2hrs

1. Melt the chocolate. Cream butter and egg yolk plus liqueur. Mix with the chocolate. Stir in the icing sugar. Leave to cool for 2 hrs in fridge.
2. Roll into balls and roll in cocoa powder. ENJOY !

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