TAYLOR & COLLEDGE

# Gingerbread Truffles with White Chocolate Coating

Total Time: 40 mins
Portions: 20-20 Portions

## Ingredients

### Utensils

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**250 g** Gingerbread cookie crumbs
**100 g** Cream Cheese
**1 tsp** Ground Cinnamon
**0.25 tsp** Ground Cloves
**0.5 tsp** Ground Ginger
**1 tsp** Taylor & Colledge Vanilla Bean Paste

### Coating

**300 g** White Chocolate
**20 ml** Coconut Oil
**30 g** Almonds as needed

## Preparation

1. In a mixing bowl, combine gingerbread cookie crumbs, cream cheese, ground cinnamon, ground cloves, ground ginger, and Taylor & Colledge Vanilla Bean Paste. Mix until the ingredients are fully integrated and a sticky dough forms. If needed, chill the mixture for 10 minutes to make handling easier.
2. Scoop out portions of the dough (about 20g each) and roll into balls using your hands. Place the rolled truffle balls on a parchment-lined baking sheet. Chill them in the fridge for 30 minutes to firm up.
3. While the truffles chill, melt the white chocolate and coconut oil together over a double boiler or in the microwave in 20-second bursts, stirring until smooth. Prepare a second parchment-lined sheet for coated truffles.
4. Dip each chilled truffle ball into the melted white chocolate and coat evenly using a fork. Place back on the tray and allow the chocolate to set. Optionally, drizzle some extra chocolate over the truffles or sprinkle with chopped almonds.
5. Let the truffles set completely at room temperature or in the refrigerator until the chocolate is firm. Arrange your finished gingerbread truffles on a decorative platter with pine branches, fairy lights, and some cinnamon sticks or cloves scattered for a festive display.