YOU'LL NEED...

11 oz white chocolate chips

⅓ cup coconut cream

¾ cup unsweetened shredded coconut

1 tbsp freshly squeezed lime juice

Zest of 2 limes

¼ tsp sal

LET'S GET COOKING...

In a saucepan on medium-low heat, combine coconut cream and lime zest. Once it comes to a

simmer, remove from heat. Stir in lime juice and salt.

Place white chocolate chips in a heat-proof bowl. Pour heated infused coconut cream over

the chocolate. Continuously stir until all the chocolate has melted. If there are lumps,

melt in the microwave for a few seconds and stir again.

Cover and chill in the fridge, until the mixture becomes firm.

Use a small spoon to scoop up a ball of chocolate. Quickly roll in your hands to form a

ball.

Mix shredded coconut and zest of one more lime. Roll each truffle around in the mixture.

Place in the fridge to chill again. Serve and enjoy!