



Coconut truffles

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Ingredients

- 200 g Egg white
- 200 g White sugar
- 200 g Coconut

Method

- In a pot warm all ingredient slowly stirring continually to prevent burning
- Roll the warm mixing with wet hands into balls.
- Bake at 180°C until coconut just start to take colour.
- When cold dip in chocolate be careful it can break very easy.
- Allow to chocolate to get hard and serve.
- Make about 60 balls depending on the size.