



# WHITE CHOCOLATE AND LEMON TRUFFLE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



30



easy

## INGREDIENTS FOR 25 TRUFFLES

**125 g** QimiQ Classic

**20 g** Sugar

**20 g** Nielsen Massey lemon extract

**3 g** Lemon peel

**100 g** Mascarpone

**320 g** White chocolate

**50 g** Cocoa butter

**16 ml** White Rum

White chocolate, shavings [almond]

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the sugar, rum, lemon peel and mascarpone and mix well.
2. Melt the white chocolate with the cocoa butter and add to the QimiQ mixture with the Nielsen Massey lemon extract. Blend well and chill for at least 4 hours.
3. Shape the mixture into balls and roll in the white chocolate shavings.