## **QimiQ BENEFITS**

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Quick and simple preparation
- Guaranteed to succeed



## **INGREDIENTS FOR 30 SERVINGS**

250 g	QimiQ Classic, room temperature
200 g	White chocolate
<b>50</b> g	Butter
80 g	Coconut flakes
4 tsp	Coconut liquor
<b>30 pc</b>	s Almonds, peeled
100 g	Coconut flakes, to roll

## **METHOD**

QimiQ

- 1. Melt the chocolate and butter together in over a hot water bath.
- 2. Whisk QimiQ Classic smooth. Add the chocolate mixture, 80 gcoconut and coconut liqueur and mix well.
- 3. Allow the mixture to cool until solid.
- 4. Portion the mixture with a teaspoon, place 1 almond into each measure and roll into a ball with moist hands.
- 5. Roll the balls in the remaining coconut flakes and store chilled.