

# Lemon Myrtle & Coconut Truffles



Fresh from the garden: Lemon Myrtle Leaves

## Equipment:

metric measuring spoons  
measuring scales  
clean tea towel  
chopping board  
cook's knife  
Mortar & pestle  
spatula  
medium bowl

## Ingredients:

- 200g white chocolate, chopped
- 50g cream
- $\frac{1}{4}$  cup coconut
- 1 teaspoon ground lemon myrtle leaves

## Method (What to do):

1. Line a tray with foil or baking paper
2. Chop the chocolate into small pieces and place in a glass bowl with the cream.
3. Carefully microwave in 20-second intervals, stirring in between each interval, until melted.
4. Stir in  $\frac{1}{4}$  cup shredded coconut and lemon myrtle.
5. Chill in the refrigerator until firm.
6. Scoop balls of mixture and roll into a small ball.
7. Toss in coconut and then put on the lined tray.
8. Place in fridge until ready to serve.

