

## Burfee Truffels

### Ingredients

60 grammes Butter, Clarified butter (ghee)  
 240 grammes Crème, fluide, moitié-moitié  
 100 grammes Spices, cardamom  
 3 cuillères à soupe Vanilla extract  
 2/30 cups NESTLÉ® full cream sweetened condensed milk  
 4 cups NESTLÉ® EVERYDAY® full cream milk powder

### Instructions

1. Heat the ghee, cream, NESTLÉ Sweetened Condensed Milk, rose essence and cardamom powder in a heavy base pot.
2. When small bubbles appear, add NESTLÉ Klim Milk Powder in, a little at a time. Stir until it has cooked through and forms a soft mixture.
3. Remove from heat and allow the mixture to cool. You can place it in the fridge.
4. Once the mixture becomes cool enough to handle, shape it into small balls and place on a baking sheet.
5. Refrigerate to set.
6. Using chocolate of your choice, once the balls have set, dip into melted chocolate and garnish to your desire.

### Nutrients

Les glucides	14.03
Énergie	516.26
Les graisses	10.12
Protéine	6.04

120 Minutes

24 Portions