

COCONUT-LIME BUTTERCREAM

INGREDIENTS:

85 g cream cheese (mascarpone)

40 g butter, diced

192 g icing sugar

20-25 g coconut flakes

zest of 1 lime

juice of ½ lime (or more depending how thick/thin you'd like the filling to be)

PREPARATIONS:

1. *Zest the lime and squeeze the lime juice to have them ready.*
2. *In a medium-sized bowl, whip the cream cheese and butter together until thoroughly combined and fluffy.*
3. *Add the icing sugar 1/3 at time. It may be very dry and thick.*
4. *Add lime juice now. Then add your lime zest and coconut flakes. Voila!!!*