



Bittersweet Chocolate Truffles

 Gluten Free

READY IN



45 min.

SERVINGS



30

CALORIES



77 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 8 ounces bittersweet chocolate 70% chopped (cocoa)
- ☐ 1.3 cups cup heavy whipping cream

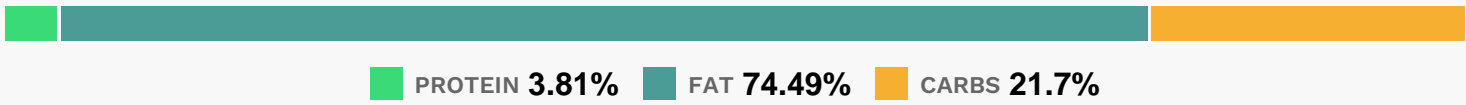
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan

Directions

- ☐ Bring cream to simmer in heavy small saucepan.
- ☐ Remove from heat; cool to lukewarm, 10 minutes.
- ☐ Meanwhile, stir 7 ounces chocolate in metal bowl over saucepan of simmering water until smooth.
- ☐ Remove from heat.
- ☐ Add 2 ounces chocolate; stir until smooth. Stir in cream. Chill truffle base until firm enough to roll, about 3 hours.
- ☐ Line rimmed baking sheet with waxed paper.
- ☐ Roll 2 teaspoons truffle base between fingertips into ball.
- ☐ Transfer to prepared sheet. Repeat with remaining truffle base. Chill until firm, about 1 hour.
- ☐ Line another rimmed baking sheet with waxed paper. Stir chocolate in metal bowl over saucepan of simmering water just until melted.
- ☐ Remove from heat. Cool slightly.
- ☐ Scoop some of warm (not hot) melted chocolate into palm of hand.
- ☐ Place 1 chilled truffle in hand and roll in palm to coat.
- ☐ Transfer to prepared sheet. Repeat with remaining melted chocolate and truffles, rewarming chocolate if necessary.
- ☐ Roll in cocoa powder if desired. For variations, see page 61 for instructions on rolling in toppings. Chill until firm, about 1 hour. Do ahead Can be made 1 week ahead. Store in airtight container and keep chilled.
- ☐ Let stand at room temperature 1 hour before serving.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.5456521854452%

Nutrients (% of daily need)

Calories: 77.49kcal (3.87%), Fat: 6.48g (9.96%), Saturated Fat: 3.95g (24.66%), Carbohydrates: 4.24g (1.41%), Net Carbohydrates: 3.64g (1.32%), Sugar: 3.06g (3.41%), Cholesterol: 11.66mg (3.89%), Sodium: 3.43mg (0.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.5mg (2.17%), Protein: 0.74g (1.49%), Manganese: 0.1mg (5.01%), Copper: 0.1mg (4.77%), Magnesium: 14mg (3.5%), Vitamin A: 149.55IU (2.99%), Iron: 0.49mg (2.71%), Phosphorus: 25.41mg (2.54%), Fiber: 0.6g (2.42%), Potassium: 52.29mg (1.49%), Zinc: 0.22mg (1.49%), Selenium: 0.93µg (1.33%), Vitamin B2: 0.02mg (1.31%), Calcium: 11.23mg (1.12%), Vitamin D: 0.16µg (1.06%)