



Chocolate Orange Truffles

 Gluten Free

READY IN



330 min.

SERVINGS



24

CALORIES



60 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 3 tablespoons heavy cream
- ☐ 2 tablespoons orange liqueur
- ☐ 1 teaspoon orange zest grated
- ☐ 4 ounce bittersweet chocolate chopped
- ☐ 0.3 cup butter unsalted
- ☐ 1 tablespoon vegetable oil

Equipment

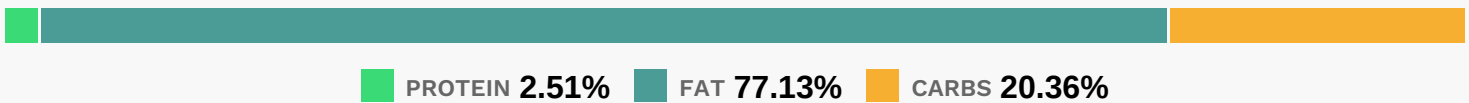
- ☐ bowl

- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ double boiler
- ☐ loaf pan
- ☐ melon baller

Directions

- ☐ In a medium saucepan over medium-high heat, combine butter and cream. Bring to a boil, and remove from heat. Stir in 4 ounces chopped chocolate, orange liqueur, and orange zest; continue stirring until smooth.
- ☐ Pour truffle mixture into a shallow bowl or a 9X5 in loaf pan. Chill until firm, about 2 hours.
- ☐ Line a baking sheet with waxed paper. Shape chilled truffle mixture by rounded teaspoons into small balls (a melon baller also works well for this part).
- ☐ Place on prepared baking sheet. Chill until firm, about 30 minutes.
- ☐ In the top of a double boiler over lightly simmering water, melt remaining 4 ounces chocolate with the oil, stirring until smooth. Cool to lukewarm.
- ☐ Drop truffles, one at a time, into melted chocolate mixture. Using 2 forks, lift truffles out of the chocolate, allowing any excess chocolate to drip back into the pan before transferring back onto baking sheet. Chill until set.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.96217391477979%

Nutrients (% of daily need)

Calories: 59.63kcal (2.98%), Fat: 4.98g (7.65%), Saturated Fat: 2.77g (17.34%), Carbohydrates: 2.95g (0.98%), Net Carbohydrates: 2.57g (0.93%), Sugar: 2.19g (2.44%), Cholesterol: 7.49mg (2.5%), Sodium: 1.34mg (0.06%), Alcohol: 0.32g (100%), Alcohol %: 3.79% (100%), Caffeine: 4.39mg (1.46%), Protein: 0.37g (0.73%), Manganese: 0.06mg (3.15%), Copper: 0.06mg (3.01%), Magnesium: 8.55mg (2.14%), Vitamin A: 89.37IU (1.79%), Iron: 0.3mg (1.68%),

Fiber: 0.39g (1.55%), Vitamin K: 1.61µg (1.53%), Phosphorus: 14.03mg (1.4%)