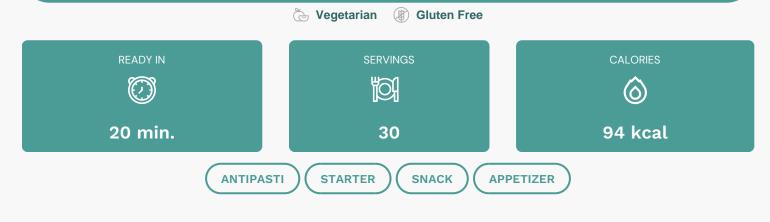


Chocolate Tia Maria nuggets



Ingredients

	142 ml carton double cream
	200 g bar chocolate dark
	4 tbsp rum
	30 servings icing sugar and cocoa powder

Equipment

bowl frying pan

Directions Bring the cream to the boil in a small pan. Remove from the heat and stir in the chocolate until it has melted. Stir in the liqueur and pour into a bowl. Cool, then chill until firm, about 4 hrs, or overnight. Sprinkle a sheet of greaseproof paper with icing sugar and another with cocoa powder. Take a teaspoon and scoop nuggets of truffle mix out of the bowl and onto either the paper with cocoa powder or icing sugar. Use two teaspoons to coat the nuggets then transfer them to paper sweet cases. Pack into paper sweet cases in boxes and chill. Store for up to 2 weeks. Nutrition Facts

PROTEIN 2.85% FAT 44.58% CARBS 52.57%

Properties

Glycemic Index:0.77, Glycemic Load:0.54, Inflammation Score:-1, Nutrition Score:1.5895652389559%

Nutrients (% of daily need)

Calories: 94.04kcal (4.7%), Fat: 4.57g (7.03%), Saturated Fat: 2.73g (17.06%), Carbohydrates: 12.12g (4.04%), Net Carbohydrates: 11.39g (4.14%), Sugar: 10.5g (11.66%), Cholesterol: 5.58mg (1.86%), Sodium: 2.94mg (0.13%), Alcohol: 0.43g (100%), Alcohol %: 2.57% (100%), Caffeine: 5.33mg (1.78%), Protein: 0.66g (1.31%), Manganese: 0.13mg (6.51%), Copper: 0.12mg (5.94%), Iron: 0.8mg (4.46%), Magnesium: 15.53mg (3.88%), Fiber: 0.73g (2.91%), Phosphorus: 23.3mg (2.33%), Zinc: 0.23mg (1.55%), Potassium: 52.35mg (1.5%), Vitamin A: 72.6IU (1.45%)