

Chocolate Truffles

 Gluten Free

READY IN



113 min.

SERVINGS



60

CALORIES



92 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 pound bittersweet chocolate such as lindt good
- 60 servings cocoa powder
- 1 tablespoon hot-brewed coffee prepared
- 60 servings confectioners' sugar
- 2 tablespoons grand marnier
- 1 cup heavy cream
- 0.5 pound semisweet chocolate such as ghiradelli good
- 0.5 teaspoon vanilla extract good

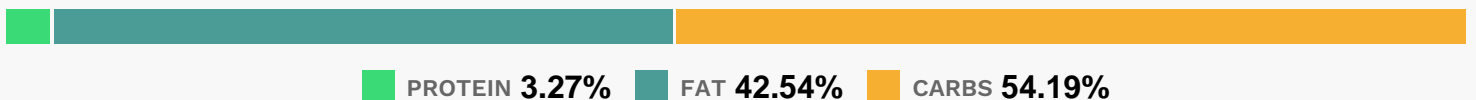
Equipment

- bowl
- baking sheet
- sauce pan
- baking paper
- knife
- whisk
- mixing bowl
- sieve

Directions

- Watch how to make this recipe.
- Chop the chocolates finely with a sharp knife.
- Place them in a heat-proof mixing bowl.
- Heat the cream in a small saucepan until it just boils. Turn off the heat and allow the cream to sit for 20 seconds.
- Pour the cream through a fine-meshed sieve into the bowl with chocolate. With a wire whisk, slowly stir the cream and chocolates together until the chocolate is completely melted.
- Whisk in the Grand Marnier, if using, coffee, and vanilla. Set aside at room temperature for 1 hour.
- With 2 teaspoons, spoon round balls of the chocolate mixture onto a baking sheet lined with parchment paper. Refrigerate for 30 minutes, until firm.
- Roll each dollop of chocolate in your hands to roughly make a round ball.
- Roll in confectioners' sugar, cocoa powder, or both. These will keep refrigerated for weeks, but serve at room temperature.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.740869583886%

Flavonoids

Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg, Epicatechin: 1.96mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 92.3kcal (4.61%), Fat: 4.47g (6.87%), Saturated Fat: 2.66g (16.62%), Carbohydrates: 12.8g (4.27%), Net Carbohydrates: 11.83g (4.3%), Sugar: 10.9g (12.11%), Cholesterol: 4.94mg (1.65%), Sodium: 2.24mg (0.1%), Alcohol: 0.14g (100%), Alcohol %: 0.84% (100%), Caffeine: 9.03mg (3.01%), Protein: 0.77g (1.54%), Manganese: 0.14mg (6.96%), Copper: 0.13mg (6.67%), Magnesium: 18.6mg (4.65%), Fiber: 0.97g (3.9%), Iron: 0.63mg (3.48%), Phosphorus: 29.34mg (2.93%), Zinc: 0.28mg (1.86%), Potassium: 62.31mg (1.78%), Selenium: 0.95µg (1.35%), Vitamin A: 62.09IU (1.24%)