



Espresso Chocolate Truffles With Toffee



Vegetarian



Gluten Free

READY IN



285 min.

SERVINGS



18

CALORIES



167 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.3 cup espresso grounds brewed
- ☐ 1 cup heavy cream
- ☐ 1 pinch salt
- ☐ 12 ounces bittersweet chocolate
- ☐ 18 servings toffee bars crushed for coating
- ☐ 1 tablespoon butter unsalted
- ☐ 1 teaspoon vanilla extract

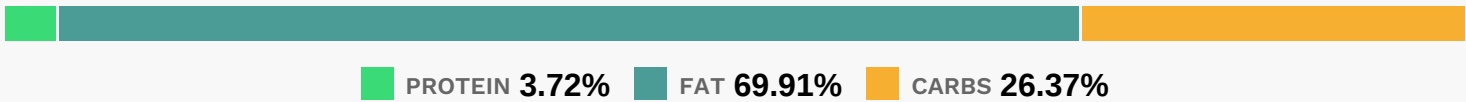
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ whisk
- ☐ plastic wrap
- ☐ baking pan
- ☐ microwave
- ☐ spatula

Directions

- ☐ Chop the chocolate and put in a heatproof bowl. Bring the heavy cream, butter and salt to a simmer in a saucepan over medium heat; pour over the chocolate and let sit until completely melted, about 10 minutes. Stir with a rubber spatula or whisk until smooth. (If necessary, microwave in 20-second intervals until the chocolate melts.)
- ☐ Whisk in the vanilla extract, then the espresso. Stir until the ganache is smooth and shiny.
- ☐ Pour into a shallow baking dish and refrigerate until firm, at least 3 hours or overnight.
- ☐ Roll tablespoonfuls of the ganache into 18 to 24 balls, then roll in crushed toffee bars.
- ☐ Transfer to a parchment-lined baking sheet, cover with plastic wrap and refrigerate until firm, at least 1 hour or overnight. (To make these in advance, roll into balls but do not coat; cover and freeze up to 2 weeks.
- ☐ Let sit at room temperature for 20 minutes before uncovering, then roll in coating.)
- ☐ Photograph by Johnny Miller

Nutrition Facts



Properties

Glycemic Index:2.83, Glycemic Load:0.33, Inflammation Score:-3, Nutrition Score:3.5486956685781%

Nutrients (% of daily need)

Calories: 166.5kcal (8.32%), Fat: 12.98g (19.97%), Saturated Fat: 7.81g (48.83%), Carbohydrates: 11.01g (3.67%), Net Carbohydrates: 9.5g (3.46%), Sugar: 7.99g (8.87%), Cholesterol: 18.79mg (6.26%), Sodium: 9.53mg (0.41%), Alcohol: 0.08g (100%), Alcohol %: 0.26% (100%), Caffeine: 23.2mg (7.73%), Protein: 1.55g (3.11%), Manganese: 0.25mg (12.64%), Copper: 0.24mg (11.96%), Magnesium: 36.89mg (9.22%), Iron: 1.21mg (6.74%), Fiber: 1.51g (6.05%), Phosphorus: 57.56mg (5.76%), Vitamin A: 234.77IU (4.7%), Zinc: 0.54mg (3.58%), Potassium: 124.52mg (3.56%), Selenium: 2µg (2.86%), Vitamin B2: 0.04mg (2.42%), Calcium: 21.06mg (2.11%), Vitamin K: 1.87µg (1.78%), Vitamin E: 0.26mg (1.74%), Vitamin B3: 0.34mg (1.7%), Vitamin D: 0.22µg (1.49%)