



## Ghirardelli® Dark Chocolate Truffles

 Gluten Free

READY IN



165 min.

SERVINGS



30

CALORIES



88 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 1.8 cups cacao bittersweet chocolate chips 60% ghirardelli®
- 0.3 cup ghirardelli cocoa unsweetened
- 0.3 cup heavy cream
- 6 tablespoons butter unsalted cut into small pieces

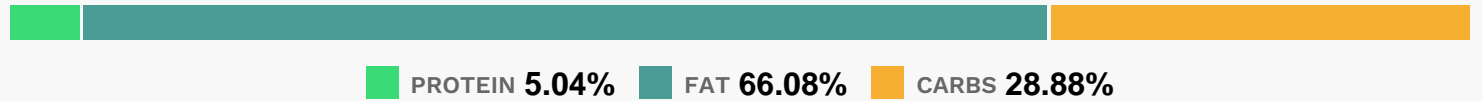
### Equipment

- bowl
- sauce pan
- melon baller

## Directions

- In a small saucepan, bring the cream to a simmer.
- Add the butter and stir until melted.
- Add the chocolate chips. Stir until completely melted and smooth.
- Remove from the heat and pour into a shallow bowl.
- Cool, cover, and refrigerate the mixture until firm, at least 2 hours.
- Using a melon baller or small spoon, roll the mixture into 1-inch balls.
- Roll each ball in the cocoa or nuts. Enjoy immediately or refrigerate in an airtight container for up to 2 weeks.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.566956528503%

## Flavonoids

Catechin: 0.62mg, Catechin: 0.62mg, Catechin: 0.62mg, Catechin: 0.62mg Epicatechin: 1.88mg, Epicatechin: 1.88mg, Epicatechin: 1.88mg, Epicatechin: 1.88mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

## Nutrients (% of daily need)

Calories: 87.95kcal (4.4%), Fat: 6.65g (10.24%), Saturated Fat: 5.17g (32.3%), Carbohydrates: 6.54g (2.18%), Net Carbohydrates: 5.79g (2.11%), Sugar: 3.68g (4.08%), Cholesterol: 9.11mg (3.04%), Sodium: 12.46mg (0.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.14g (2.28%), Calcium: 35.46mg (3.55%), Fiber: 0.75g (3.01%), Zinc: 0.44mg (2.96%), Copper: 0.06mg (2.81%), Manganese: 0.05mg (2.58%), Potassium: 84.17mg (2.4%), Phosphorus: 22.45mg (2.24%), Magnesium: 8.79mg (2.2%), Vitamin A: 109.9IU (2.2%), Vitamin E: 0.26mg (1.7%), Vitamin B2: 0.03mg (1.58%), Iron: 0.27mg (1.51%), Selenium: 0.79µg (1.13%), Vitamin K: 1.11µg (1.06%)