



Holiday Chocolate Truffles



Vegetarian



Gluten Free

READY IN



45 min.

SERVINGS



40

CALORIES



61 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 11 oz chocolate dark divided (58 % Cacao minimum)
- ☐ 1 Tbsp grand marnier liqueur (or Kahlua)
- ☐ 0.7 cup heavy cream

Equipment

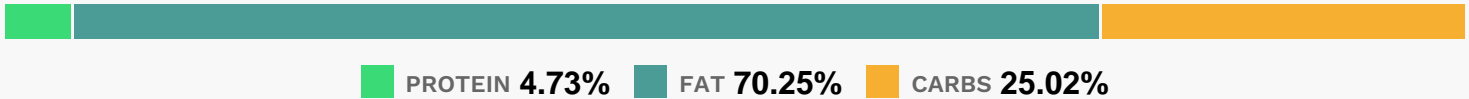
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ whisk

- ☐ plastic wrap
- ☐ pastry bag

Directions

- ☐ Finely chop 8 ounces of the chocolate and put in a bowl.
- ☐ Combine the orange zest and the heavy cream in a small saucepan and bring to a boil. Strain the orange infused cream over the chocolate and let it set for one minute. Stir gently with a whisk (do not beat or you'll incorporate air), starting in the center and working your way to the edge, until the ganache is smooth. Stir in the liqueur if using. Cover the bowl with a plastic wrap and let set at room temperature until thick enough to hold its shape, approximately 2 hours. Using a pastry bag with a 3/8-inch opening tip OR using a small cookie scoop (in which case the truffles will be much larger), pipe or scoop mounds (about 3/4 inch high and 3/4 inch wide if piping) on parchment-lined baking sheets. Refrigerate until firm, about 15 minutes. Meanwhile, melt the remaining 3 ounces of chocolate. With gloves on, coat the palm of your hands with melted chocolate and gently coat each chilled truffle. Immediately toss the coated truffles in chocolate powder with a fork. Store the truffles inside an airtight box at room temperature.

Nutrition Facts



Properties

Glycemic Index:0.57, Glycemic Load:0.63, Inflammation Score:-1, Nutrition Score:1.7821739065744%

Nutrients (% of daily need)

Calories: 61.26kcal (3.06%), Fat: 4.76g (7.32%), Saturated Fat: 2.82g (17.64%), Carbohydrates: 3.81g (1.27%), Net Carbohydrates: 2.96g (1.08%), Sugar: 2.11g (2.34%), Cholesterol: 4.72mg (1.57%), Sodium: 2.66mg (0.12%), Alcohol: 0.1g (100%), Alcohol %: 1.02% (100%), Caffeine: 6.33mg (2.11%), Protein: 0.72g (1.44%), Manganese: 0.15mg (7.6%), Copper: 0.14mg (6.91%), Iron: 0.93mg (5.18%), Magnesium: 18.06mg (4.52%), Fiber: 0.85g (3.4%), Phosphorus: 26.34mg (2.63%), Zinc: 0.27mg (1.78%), Potassium: 59.62mg (1.7%), Vitamin A: 61.35IU (1.23%)