

Snowball truffles



Vegetarian



Gluten Free

READY IN



35 min.

SERVINGS



30

CALORIES



107 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients



200 ml double cream



200 g chocolate dark 70% (at least cocoa solids)



200 g desiccated coconut

Equipment



bowl

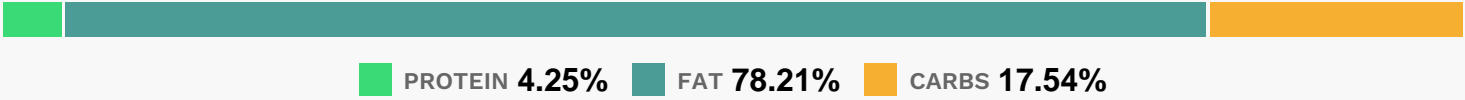


sauce pan

Directions

- ☐ Pour the cream into a saucepan and bring just up to the boil. Chop the chocolate into small pieces and place in a large bowl.
- ☐ Pour over the boiling cream, then stir until the chocolate and cream are well blended and smooth. Cool, then set aside in the fridge until the mixture is solid, about 2 hrs.
- ☐ Scoop out teaspoons of the mixture and roll into small walnut-size balls with your hands.
- ☐ Sprinkle the coconut onto a plate and roll the truffle in the coconut until evenly covered. Will keep in a cool place for 3 days or freeze for up to 1 month.

Nutrition Facts



Properties

Glycemic Index:0.77, Glycemic Load:0.54, Inflammation Score:-1, Nutrition Score:2.8330434670915%

Nutrients (% of daily need)

Calories: 106.67kcal (5.33%), Fat: 9.56g (14.72%), Saturated Fat: 6.99g (43.69%), Carbohydrates: 4.83g (1.61%), Net Carbohydrates: 3.01g (1.1%), Sugar: 2.29g (2.54%), Cholesterol: 7.78mg (2.59%), Sodium: 5.61mg (0.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.33mg (1.78%), Protein: 1.17g (2.34%), Manganese: 0.31mg (15.65%), Copper: 0.17mg (8.58%), Fiber: 1.81g (7.25%), Iron: 1.02mg (5.67%), Magnesium: 21.67mg (5.42%), Phosphorus: 38.16mg (3.82%), Selenium: 1.89µg (2.7%), Potassium: 90.24mg (2.58%), Zinc: 0.37mg (2.47%), Vitamin A: 101.18IU (2.02%), Vitamin B2: 0.02mg (1.44%), Vitamin B6: 0.02mg (1.24%), Calcium: 11.03mg (1.1%)