



Chocolate Truffles

20'
Hands on

25-30
Portion(s)

1
Difficulty



Method

- Put the chocolate in a large bowl.
- In a small saucepan, heat the heavy cream over medium heat.
- As soon as it starts to boil, remove from heat. Add to the bowl with the chocolate.
- Stir with a spatula, until the chocolate melts and is completely incorporated in the mixture.
- Add the hazelnuts and ouzo and stir to combine.
- Transfer mixture to a small bowl and refrigerate for 2 hours to chill.
- Dip a teaspoon into some cocoa powder and scoop out spoonfuls of the mixture.
- Wear disposable gloves so that the chocolate doesn't melt in your hands. Fill a bowl with the ingredients for coating. Roll each spoonful into a small ball and let it drop into the coating mixture.
- Shake the bowl to coat the truffle completely.
- Store in the refrigerator. Remove truffles from refrigerator 1 hour before serving, so they can reach room temperature.

Ingredients

- 180 g heavy cream 35%
- 280 g chocolate couverture, finely chopped
- 2 tablespoon(s) ouzo, or your choice of alcohol
- 125 g hazelnuts, or nuts of your choice, toasted

For the coating

- cocoa powder
- nuts, finely chopped
- chocolate sprinkles

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|--------------------------|----------------------|-----------------------------|---------------------------|
| 97 Calories (kcal) | 7.7 Total Fat (g) | 3.3 Saturated Fat (g) | 4.4 Total Carbs (g) |
| 5% | 11% | 17% | 2% |
| 2.7 Sugars (g) | 1.7 Protein (g) | 0.9 Fibre (g) | 0.02 Sodium (g) |
| 3% | 3% | 4% | 0% |