



# Pistachio and Almond Liqueur Truffles

**10'**

Hands on

**3 hours'**

Hands off

**18**

Portion(s)

**1**

Difficulty



## Ingredients

- 180 ml heavy cream 35%
- 600 g chocolate couverture, finely chopped
- 60 ml almond liqueur
- 140 g pistachios, shells removed, toasted and chopped

## Διατροφικός πίνακας

Nutrition information per portion

264 Calories (kcal)	22.0 Total Fat (g)	11.6 Saturated Fat (g)	9.2 Total Carbs (g)
13%	31%	58%	4%
10.6 Sugars (g)	4.9 Protein (g)	4.3 Fibre (g)	0.01 Sodium (g)
12%	10%	17%	0%

## Method

- Pour the heavy cream into a small saucepan. Place over medium heat and bring to a boil. Put the chopped chocolate in a medium bowl and pour the hot cream on top.
- Place the bowl over a pot of simmering water. Stir with a metallic spoon or a spatula until the chocolate melts and the mixture becomes smooth.
- Add the liqueur and remove the bowl from the bain marie.
- Line a 20x20 cm metallic baking pan with parchment paper. Pour the mixture into the pan.
- Knock the pan on the counter to make the mixture spread in the pan evenly. It's very handy to let the parchment paper hang off the sides of the pan, so that you can remove the chocolate truffles easily.
- Refrigerate for 2-3 hours, until the mixture becomes firm.
- Remove the chocolate from the pan and let it sit until it reaches room temperature. Cut into straight rectangular pieces.
- Sprinkle with pistachio nuts and serve.