



Orange Chocolate Truffles

Ingredients (Makes approximately 40 truffles. Prep time: 30 minutes on day one; 30 minutes on day two.)

10 ounces bittersweet chocolate, finely chopped
1 cup heavy cream
3 tablespoons Grand Marnier
Zest of 1 orange, finely chopped

Coating:
¼ cup cocoa, sifted, or
½ cup finely chopped pecans mixed with finely chopped zest of 1 orange

Preparation

Place the chocolate pieces in a heat-proof bowl. On the stovetop, heat the heavy cream just to boiling and then pour the cream over the chocolate. Let this sit for one minute and mix in the Grand Marnier and orange zest until it is well blended and smooth. Cover the bowl with plastic wrap and refrigerate the mixture overnight.

After chilling the mixture overnight, use a small scoop or spoon to form 1-inch balls and place them on a wax paper-lined cookie sheet. Place the tray in the refrigerator for 20 minutes to firm up the truffles before rolling each one into a ball. Coat each truffle in cocoa powder or pecan/orange zest mixture, or both! Truffles will keep refrigerated for up to a week.

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Ingredient checklist

PRODUCE

○ 1 orange

GROCERY

○ ¼ cup unsweetened cocoa ○ Grand Marnier
○ 10 ounces bittersweet chocolate

BULK

○ ½ cup chopped pecans

REFRIGERATED/FROZEN

○ Heavy cream

Serving suggestion

Serve these elegant treats with a fine coffee, Chai tea or Champagne.

Nutritional information per serving

166 calories	20 g carbohydrate
8 g fat	1 g fiber
8 mg cholesterol	1 g protein
21 mg sodium	

The nutritional values and information provided are approximations.

