

Orange Mocha Truffles

Ingredients:

- 10 ounces chopped dark bitter-sweet chocolate (or chips)
- 3/4 cup heavy cream
- 1 tablespoon instant coffee powder
- 2 tablespoons orange liquor
- 1 teaspoon orange zest
- 1/3 cup candied orange peel



Directions:

1. Pour chocolate chips or chopped chocolate into a bowl.
2. Stir instant coffee powder into heavy cream and heat in microwave 30 seconds on high power (just until hot).
3. Pour hot cream in the bowl over chocolate and let sit for 5 minutes.
4. Whisk hot cream and chocolate together until smooth and glossy.
5. Whisk orange liquor into chocolate mixture.
6. Add orange zest and candied orange pieces into chocolate mixture and stir just until combined.
7. Pour chocolate orange mixture into shallow dish and pop into fridge to firm up, approximately 1 hour.
8. Once chocolate mixture is firm, use spoon to scoop out and form into balls with your hands. Work quickly as body heat will soften the mixture very quickly. food-grade service gloves work well with this task, but are not necessary. Put rolled truffles into fridge for a few minutes to firm up before rolling in cocoa powder or sugar to finish off your truffles. Store in refrigerator until ready to eat.

