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# Mocha Truffles

*Food Network Magazine*

**1/2 cup heavy cream**  
**2 tablespoons butter**  
**8 ounces bittersweet chocolate**  
**2 tablespoons espresso**  
**pinch cardamom**  
**pinch salt**  
**finely chopped chocolate-covered espresso beans**

In a saucepan, bring the heavy cream and butter to a boil. Pour over the bittersweet chocolate and stir until melted.

Stir in the espresso, a pinch of cardamom and a pinch of salt.

Chill until firm.

Scoop and roll into one-inch balls.

Roll the balls in the chocolate-covered espresso beans.

Chill until set.

## **Dessert**

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*Per Serving (excluding unknown items): 1797 Calories; 192g Fat (82.2% calories from fat); 26g Protein; 67g Carbohydrate; 35g Dietary Fiber; 225mg Cholesterol; 311mg Sodium. Exchanges: 4 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 38 1/2 Fat.*