



## ANISE VANILLA TRUFFLES

Red Wine & Chocolate 2016

### INGREDIENTS:

#### FILLING

12 oz. semi-sweet or bittersweet chocolate (pieces or chopped)  
2 tbsp. unsalted butter  
1-2 tbsp. anise seed  
1 tsp vanilla extract  
pinch kosher salt  
3/4 cup heavy cream

#### COATING

10 oz. bittersweet chocolate (pieces or chopped)  
Flake sea salt for garnish (optional)

### DIRECTIONS:

In microwave-safe bowl place 12 oz. chocolate. Grind anise seeds using mortar and pestle, food processor or crush with side of knife. Using a saucepan heat cream to a simmer. Add crushed anise seeds and allow to simmer 5 (do not let boil). Remove from heat, allow to steep 10-15 minutes (depending on how strong an anise flavor you desire; determine by tasting). Pass cream through a sieve to remove seeds and return cream to a simmer. Pour hot cream over chocolate. Allow mixture to sit a moment until it begins to melt then mix well using a spatula to smooth out lumps. Cover and refrigerate mixture until firm and scoopable (approximately 2 hours).

Using a measuring spoon or small scoop (a melon baller works great). Scoop out a small amount of filling and roll into a ball using your hands. Transfer balls to oiled parchment paper. Chill for approximately 30 minutes.

Prepare coating by melting 10 oz. chocolate in a double boiler or in a heatproof bowl set over a pot of simmering water. Once chocolate is melted and smooth, quickly dip each ball of filling into the chocolate and remove (a fork works well for this). Shake off excess chocolate and place dipped truffle onto parchment paper. Garnish with sea salt if desired while still slightly moist. Repeat until all are coated and chill at least 30 minutes to set.