



DARK CHOCOLATE RED WINE (SETENTA) TRUFFLES

Red Wine & Chocolate 2015

INGREDIENTS:

FILLING

10 oz. semi-sweet or bittersweet chocolate (pieces or chopped)
2 tbsp. unsalted butter
1/2 cup red wine; I used our 2012 Setenta*

COATING

10 oz. semi sweet or bittersweet chocolate (pieces or chopped)
pink peppercorn for garnish (optional)

NOTE

*I used 1/2 cup of red wine but did have trouble with truffles setting well enough to dip in chocolate. If you reduce amount to 1/4 cup of wine the formed balls 'should' set within 2 hours, however if you want the additional wine flavor I recommend allowing them to set in the refrigerator 2 hours then freezing for 24-48 hours before dipping.

DIRECTIONS:

In microwave safe bowl place 10 oz. chocolate. Using a saucepan heat wine to a simmer. Pour hot wine 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 2 hours (see above note).

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 pink peppercorn if desired. Repeat until all are coated and chill at least 30 minutes to set.