



VANILLA ESPRESSO DARK CHOCOLATE TRUFFLES

Red Wine & Chocolate 2014

INGREDIENTS:

FILLING

8 oz. dark chocolate (pieces or chopped)

1/2 cup heavy cream

1 tsp vanilla

2 tsp instant coffee

Coating:

10 oz. bittersweet chocolate (pieces or chopped)

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DIRECTIONS:

In microwave safe bowl mix together 8 oz. chocolate. Using a saucepan heat cream to a simmer and add coffee. 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. Repeat until all are coated and chill at least 30 minutes to set.