



DARK CHOCOLATE "CHERRY NOIR" TRUFFLES

Red Wine & Chocolate 2017

INGREDIENTS:

FILLING

12 oz. semi-sweet or bittersweet chocolate (pieces or chopped)
3 tbsp unsalted butter
2 tbsp. pureed cherries
1/4 cup red wine; I used 2014 Estate Pinot Noir

COATING

10 oz. dark chocolate (pieces or chopped)
dried cherries chopped for garnish (optional)

DIRECTIONS:

In microwave safe bowl place 12 oz. chocolate and butter. Using a saucepan heat wine to a simmer. Pour hot wine over chocolate and butter. Allow mixture to sit a moment until it begins to melt then mix well using a spatula to smooth out lumps. Stir in cherries. If you cannot remove all lumps place bowl of melted chocolate over pot of simmering water and continue to stir until smooth. 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 parchment paper. Chill for approximately 2 hours (or longer if necessary to firm make firm, yet scoopable).

Prepare coating by melting 10 oz. chocolate in a double boiler or in a heatproof bowl set over a pot of simmering water. Chocolate is melted and smooth, quickly dip each ball of filling into the chocolate and remove (a fork works well for this). Tap on edge of pan to remove excess chocolate and place dipped truffle onto parchment paper. Garnish with chopped dried cherries if desired. Repeat until all are coated and chill at least 30 minutes to set.