



## DARK CHOCOLATE SPICED CURRANT TRUFFLES

Red Wine & Chocolate 2018

### INGREDIENTS:

#### FILLING

8 oz. semi-sweet or bittersweet chocolate (pieces or chopped)

1/2 cup heavy cream

2 tbsp. whole allspice (lightly crushed) - ground allspice is fine but you may need to adjust about down depending on the strength of your spice.

3 tbsp black currant jam

#### COATING

10 oz. dark chocolate (pieces or chopped)

dried cherries chopped for garnish (optional)

### DIRECTIONS:

In microwave safe bowl place 8 oz. chocolate. Using a saucepan heat cream to a simmer. Remove from heat, add allspice and allow to steep for 5 minutes (or until strength of flavor is to your liking). Return cream to a simmer and pour hot cream over chocolate (through a sieve if you are not using ground allspice). Allow mixture to sit a moment until it begins to melt then mix well using a spatula to smooth out lumps. Mix in black currant jam and stir until incorporated and smooth. If you cannot remove all lumps place bowl of melted chocolate over pot of simmering water and continue to stir gently 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.