

Dark Chocolate Red Wine Truffles

Prep time: 25 minutes

Yields approximately 24 truffles

Ingredients

- 8 ounces bittersweet chocolate — (or semi-sweet) roughly chopped
- 1/2 cup heavy cream
- 4 tablespoons dry red wine, — such as Cabernet Sauvignon
- 2 teaspoons Imperial Sugar Powdered Sugar
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon espresso powder
- 10 oz. of melting chocolate

Directions

1. Place chopped chocolate in a large mixing bowl. Heat cream in a small saucepan over medium high, just until it boils. Pour hot cream directly into the bowl with chocolate, then add wine, powdered sugar, vanilla and espresso powder.
2. Gently whisk the mixture together until chocolate is smooth and melted. (If chocolate does not melt completely, place it over a saucepan of simmering water, stirring until it melts completely.) Cover bowl, then place it in refrigerator to set, 1 to 2 hours.
3. Line a baking sheet with parchment or wax paper. With a small scoop, melon baller, or spoon, scoop chocolate and form it into a ball, working quickly, coat in melted chocolate and shake off the excess before placing on the baking sheet, then repeat with remaining chocolate.
4. Refrigerate truffles for 30 minutes to set. Serve slightly chilled.