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## WINE INFUSED DARK CHOCOLATE TRUFFLES

BY Bryan Anderson | YIELDS: 24

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### Ingredients

2 cups	70-72% dark chocolate
1/2 cup	heavy cream
1/4 cup + 2 Tbl	Cabernet Sauvignon
3 Tbl	butter
1 1/2 tsp	vanilla extract
toppings of choice	sprinkles, cocoa powder, crushed nuts, melted chocolate

### Method

- 1 Place the chocolate in a heat-proof bowl. Set aside.
- 2 Heat the heavy cream and wine until it is simmering.
- 3 Add the butter to the chocolate and pour the heavy cream evenly on top. Let the warm cream, wine, and chocolate sit for 5 minutes. Add the vanilla extract, then stir until the chocolate has completely melted.
- 4 Pour into a flat, shallow dish, such as an 8x8 inch baking pan, so the mixture quickly sets.
- 5 Refrigerate or freeze for 1–2 hours.
- 6 Scoop the set truffle mixture into two teaspoon-sized mounds. For larger truffles, roll to 1 tablespoon size.
- 7 Roll into balls and coat in toppings like sprinkles, cocoa powder, or crushed nuts. You can also dip the truffles in melted or tempered chocolate.
- 8 Cover tightly and store truffles at room temperature for 3-4 days or in the refrigerator for up to 2 weeks.

### Tips

For citrus lovers, add lemon, lime, or orange zest and let steep in the warm cream for 10-15 minutes for a delicious citrus addition! Of course, the longer it steeps, the stronger it gets.

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### WINE PAIRING

Enjoy with [n<sup>th</sup> DEGREE Cabernet Sauvignon](#)