

White Ice Wine Truffles

A luxurious candy center made with white ice wine and White Darjeeling tea, coated in dark chocolate. This truffle is soft and rich, perfect for special occasions. Choose a good quality white ice wine for the best flavor.

PREP TIME: 20 minutes

CHILL TIME: 2 hours

White Ice Wine Center:

1/2 C white ice wine (your choice, avoid the cheapest options)

1/4 C heavy cream

1/4 C unsalted butter, softened

8 oz white chocolate, chopped

1/4 C White Darjeeling tea, brewed and cooled

1/2 t vanilla extract

IN A SAUCEPAN, heat the white ice wine, heavy cream, and brewed tea over medium heat until just simmering.

REMOVE FROM HEAT and add the chopped white chocolate and butter, stirring until melted and smooth.

STIR IN THE VANILLA extract until well combined.

CHILL THE MIXTURE in the refrigerator for 2 hours, or until firm enough to scoop.

SCOOP THE MIXTURE into small balls and place on a parchment-lined baking sheet.

Dark Chocolate Coating:

8 oz dark chocolate, chopped

1 T vegetable oil

IN A MICROWAVE-SAFE bowl, melt the dark chocolate and vegetable oil in 30-second intervals, stirring between each, until smooth.

DIP EACH TRUFFLE into the melted chocolate, coating completely.

PLACE THE TRUFFLES back on the parchment-lined baking sheet and let set at room temperature.