

Cranberry Truffles

Cooking Time: 1 hour (plus chilling time)

FOR THE CRANBERRY FILLING:

1 C fresh or frozen cranberries
1/2 C mixed grapes (white and black), halved
1/4 C sugar

1 orange, zested and juiced
1/4 C water
1/4 C cornstarch (or 1/4 cup gelatin for a firmer texture)

FOR THE CHOCOLATE COATING:

8 oz dark chocolate, finely chopped
1/4 C heavy cream

1 T unsalted butter

PREPARE THE CRANBERRY FILLING: In a medium saucepan, combine the cranberries, grapes, sugar, orange zest, orange juice, and water. Cook over medium heat, stirring occasionally, until the cranberries and grapes burst, and the mixture thickens, about 10-15 minutes. Use an immersion blender to blend the mixture until the sauce is the same consistency throughout. Small pieces of fruit are ok.

THICKEN THE FILLING: Dissolve the cornstarch in a small amount of cold water and add it to the cranberry mixture. Cook for an additional 2-3 minutes, stirring constantly, until the mixture is very thick. If using gelatin, dissolve it in a small amount of hot water and stir it into the cranberry mixture off the heat. Let cool slightly, then chill in the refrigerator for at least 1 hour.

PREPARE THE CHOCOLATE COATING: In a heatproof bowl, combine the dark chocolate, heavy cream, and butter. Place the bowl over a pot of simmering water (double boiler method) and stir until the chocolate is melted and the mixture is smooth. Remove from heat and let cool slightly.

FORM THE TRUFFLES: Once the cranberry filling is chilled and firm, scoop small amounts (about 1 teaspoon) and roll into balls. Place the balls on a baking sheet lined with parchment paper and freeze for 30 minutes.

COAT THE TRUFFLES: Dip each cranberry ball into the melted chocolate, ensuring it is fully coated. Place the coated truffles back on the parchment-lined baking sheet. Refrigerate until the chocolate is set, about 15 minutes.