

Dessert Red Wine Truffles

A decadent candy center made with dessert-style red wine and Blackberry tea, coated in dark chocolate. This truffle is soft and rich, perfect for special occasions. Recommended wines include Port or Peller Estates Cabernet Franc Ice Wine or similar.

PREP TIME: 20 minutes

CHILL TIME: 2 hours

Dessert Red Wine Center:

1/2 C dessert red wine (Port or Peller Estates
Cabernet Franc Ice Wine)
1/4 C heavy cream
1/4 C unsalted butter, softened

8 oz dark chocolate, chopped
1/4 C Blackberry tea, brewed and cooled
1/2 t vanilla extract

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

REMOVE FROM HEAT and add the chopped dark 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.