

Chocolate Blackberry Truffles

2 # Callebaut Bittersweet Chocolate
1 cup heavy cream
1 pt fresh blackberries
½ cup Monin Blackberry Syrup
½ Lake Sonoma Cabernet Sauvignon
¼ cup cocoa powder (optional)

In a sauce pan, reduce berries, syrup and wine by one half. Let cool and then blend and strain. Set aside.

In another sauce pan, scald cream. Remove from heat and add chocolate. When chocolate/cream mixture is smooth, fold in berry/wine mixture. Pour into a shallow pan and refrigerate until set.

Roll desired size truffle and then dust with cocoa powder if desired.

Makes 3-4 dozen truffles

Chef Robin A. Lehnhoff