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Valentine's Day Recipe – Let's Wine & Dine

DARK CHOCOLATE CABERNET SAVIGNON TRUFFLES

Ingredients:

9 ounces of good quality semi-sweet chocolate

1/2 cup heavy cream

5 Tbsps. red wine (Cabernet Sauvignon)

Cocoa Powder for garnish



Chop the dark chocolate into small pieces and place in a medium bowl. In a small saucepan, heat heavy cream over medium heat until bubbles begin to form. Do not overheat—scalded milk will ruin this recipe. Pour heated cream over the chocolate pieces and stir until all of the chocolate has melted and the ganache is silky smooth in texture. Add red wine, and stir until completely incorporated. Transfer to refrigerator and chill for 2 hours.

Use a small ice-cream scoop or melon baller to scoop ganache. Working quickly, roll the ganache into little balls using your hands and place the truffles on a non-stick surface. Refrigerate truffles for about 20 minutes or until firm. Place cocoa powder in a small bowl. One at a time, roll the truffles in the cocoa powder and then transfer to serving plate. Return to refrigerator and chill. For best results, take truffles out of refrigerator about ten minutes before serving.

WHAT A PAIR! Cheddar Cheese and Cabernet Sauvignon