

Cabernet Chocolate Truffles 3 Ways

Tangerine Pomegranate Sugar | Rosemary Marcona Almonds | Dark Chocolate Cacao Powder & Cabernet Sea Salt

YIELD: 18-21 truffles
PREP TIME: 10 minutes
COOK TIME: 5 minutes
REST TIME: 2 hours 30 minutes
TOTAL TIME: 2 hours 45 minutes

INGREDIENTS

Truffles

1/3 cup + 1 Tbsp. heavy whipping cream
1/2 tsp. vanilla extract
2 Tbsp. 2015 Gabrielle Limited Cask 321 Cabernet Sauvignon
1/8 - 1/4 tsp. + 1/2 tsp. GC Napa Valley Cabernet Sauvignon Finishing Sea Salt
6 oz. GC Napa Valley 72% Dark Chocolate Chips, finely chopped *
1 Tbsp. unsalted butter, room temperature
1 sheet parchment paper
1 pair disposable gloves, included in shipment as our gift
Mini fluted paper cups, included in shipment as our gift

Truffle Coatings

1/4 cup GC Napa Valley Natural Tangerine Pomegranate Rim Sugar *
2 oz. GC Napa Valley Rosemary Marcona Almonds *
1 Tbsp (.3 oz.) GC Napa Valley Rainforest Cacao Powder Unsweetened Dark Chocolate *
* FOODIE EXCLUSIVE



TO PREPARE

- Combine cream, vanilla, Cask 321 wine, and 1/8- 1/4 tsp. Cabernet Sauvignon Finishing Sea in a small saucepan. Bring to a gently simmer over medium heat. Remove from heat. Wait 1 minute then add chopped chocolate. Do not stir. Set aside for 4 minutes. Add 1 Tbsp. butter cut into 3 pieces. Stir gently until smooth. This mixture is called a ganache.
- Transfer ganache to a small shallow flat dish or pie plate. Let sit at room temperature for 1 hour. Cover with plastic wrap and refrigerate for 1 1/2 hours or overnight.
- Chop the Rosemary Marcona Almonds to about 1/8" pieces. Set aside.
- Put each truffle coating into its own individual small shallow bowl: Tangerine Pomegranate Sugar, chopped Rosemary Marcona Almonds, and Rainforest Cacao Powder Unsweetened Dark Chocolate.
- Remove ganache from refrigerator. Using a small melon-baller, portion 18-21 two-bite little mounds of ganache (about 2 teaspoons each) and place on a baking sheet lined with parchment paper. Let sit for 15 minutes.
- Wearing disposable gloves, roll each ganache mound between your hands to form a ball, called a truffle.
- After truffles are formed, roll in coatings of your preference. Sprinkle a little Cabernet Sea Salt over the Cacao Powdered coated truffles, approximately 1/2 tsp.

TO SERVE

Place truffles on a decorative glass plate or in individual mini fluted paper cups. Serve at room temperature. Keep truffles refrigerated in an airtight container.

WINE PAIRING

2015 Gabrielle Limited Cask 321 Cabernet Sauvignon, Napa County

SHOPPING LIST

1/2 pint (8 fl. oz.) heavy whipping cream
1 lb. unsalted butter

FROM YOUR PANTRY

Vanilla extract
Parchment paper, 1 sheet

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As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

www.oconnellfamilywines.com

