

Malbec Chocolate Truffles

From the kitchen of: Chelsea {www.twotwentyone.net}

8 oz. semi-sweet chocolate, chopped

6 oz. heavy whipping cream

2 Tbsp. Barefoot Malbec

1/2 c. cocoa, sifted

Add chopped chocolate to a large bowl. Heat heavy whipping cream in a saucepan over medium heat. As you wait, add malbec to the chocolate. As soon as the whipping cream begins to simmer remove it from the heat and pour it over the chocolate and wine. Let the mixture sit for 3 minutes. Then stir until it's smooth. Place a piece of plastic wrap over the chocolate mixture. Refrigerate overnight. Coat hands with sifted cocoa. Using a cookie scoop, scoop chocolate out and roll into balls. Place truffles onto wax paper or into the container you plan to refrigerate them in. Refrigerate the truffles for 30 minutes before serving.

