



Homemade Chocolate Truffles

(yields about 15-20 truffles)

Ingredients:

- 2 4-5-ounce chocolate bars, finely chopped (we recommend using pure milk chocolate products or semi-sweet.)
- 2/3 cup heavy cream
- OPTIONAL: 1 tbsp softened unsalted butter, and ½ tsp pure vanilla extract
- Toppings!
 - Ideas for toppings include sea salt, unsweetened cocoa powder, sprinkles, crushed nuts, or fresh berries.

Directions:

1. Place the chocolate in a glass bowl and set aside
2. Heat the heavy cream on the stove until it is simmering.
3. Add the butter to the chocolate and pour the heavy cream on top. Let this mixture sit for 5 minutes. Add the vanilla extract, then stir until the chocolate has completely melted.
4. Place a piece of plastic wrap directly on the surface to avoid condensation and refrigerate for 1-2 hours. To help the mixture set quicker, pour into a flat and shallow dish.
5. Scoop the set mixture into 2 teaspoon sized molds. Roll each truffle into balls or shape into squares with a small square cookie cutter.
6. Sprinkle toppings onto truffles if desired. If time allows, and you want to make the truffles a little boozy, make a simple 50% reduction from 1 bottle of Black Star Farms Sirius Cherry Dessert Wine.
 - a. To make a reduction: Pour one bottle of BSF Sirius Cherry Dessert wine into a small pot and simmer on low heat for 45 minutes-1 hour or until liquid is reduced to 50%. Let the reduction cool, then inject into truffles, or drizzle on top.
7. Cover truffles and store at room temperature for a few days or in the fridge for up to 2 weeks.

