

## CABERNET SAUVIGNON WINE TRUFFLES

*Recipe Robin Renken*

PAIR WITH:

"LEONARDINI VINEYARD"  
CABERNET SAUVIGNON



### INGREDIENTS

4 ounces semi-sweet chocolate, finely chopped

4 ounces bittersweet chocolate, finely chopped

1/4 cup of whole milk

1/4 cup of heavy creme

2 tablespoons Cabernet Sauvignon wine

1 teaspoon espresso powder

1/4 cup chopped dried cranberries

2 tablespoons Cocoa powder

2 tablespoons ground pistachios

### PREPARATION

- In a small saucepan over low heat, melt chocolate (slowly) until smooth
- Remove from the heat and stir in half and half, and the Cabernet
- Divide this mixture into 2 small bowls
- To one dish add the chopped cranberries
- To the other add the espresso powder
- Put in the refrigerator for at least 2 hours, or until firm enough to hold a ball shape
- Put the coating ingredients in shallow bowls
- Line a cookie sheet with parchment paper or a silicone baking mat
- Scoop out a teaspoonful of the espresso mixture and gently roll into a ball and then roll in the cocoa powder to coat
- Place on the cookie sheet and repeat with the remaining espresso truffle mixture
- With the cranberry mixture, roll this in the ground pistachios
- Refrigerate until ready to serve