



BITTERSWEET
CHOCOLATE
CHILE PEPPER
TRUFFLE

Trefethen

BITTERSWEET CHOCOLATE CHILE PEPPER TRUFFLE



INGREDIENTS

1/2 cup heavy cream

1/4 to 1/2 tsp cayenne chile pepper powder

8 oz gourmet bittersweet chocolate

1/4 cup unsweetened cocoa powder for rolling

PROCEDURE

1. In a small saucepan, heat cream until just simmering. Pour into a microwave-safe mixing bowl.
2. Chop chocolate into small pieces and add the chocolate and chile powder directly to the hot cream. Let sit for about 5 minutes, then stir until smooth and glossy. If the chocolate isn't fully melted, heat for 15 seconds in the microwave and stir again.
3. Cover with plastic wrap and set the bowl in the refrigerator to cool for 2 hours or until the ganache has hardened enough to be scooped.
4. Scoop up small amounts of chocolate using a teaspoon or small scoop. Roll each truffle around in your palms until it is a smooth ball, then roll in cocoa powder until completely coated. Repeat the process with the rest of the truffles, cleaning your hands in between batches.
5. Serve chilled or at room temperature. Store uneaten truffles in the refrigerator for up to 2 weeks.

TREFETHEN WINE PAIRING

The Cowgirl and The Pilot Merlot: Generous on the palate, the velvety texture leads to layers of sumptuous black cherry and dark chocolate beautifully integrated with toasted spice tones of cigar box and anise.