

## Chocolate Berry Truffles

1 LB High Quality Bitter Sweet Chocolate (65-72% cocoa) Chopped in Small Pieces

1/2 Cup Heavy Cream

1 1/2 Tbsp. Crème de Cassis (optional)

1 1/2 Tbsp. Dried Sweet Cranberries Chopped Fine

Combine 6 oz. of chocolate with cream in heavy saucepan and place over very low heat, stirring occasionally until the chocolate is nearly melted. Transfer to a bowl. Stir in Crème de Cassis and cranberries. Refrigerate until the mixture is firm about 4 hours or overnight.

Spread a sheet of waxed paper on baking sheet. With a spoon or cookie dough scoop, scoop mounds of the mixture about 1/2 inch to an inch in diameter. Shape them into balls by rolling lightly between the palms of your hands. Refrigerate until firm at least 3 hours or overnight.

Place remaining chocolate in a saucepan over very low heat stirring occasionally, until nearly melted. Remove from heat and stir until smooth. Drop Truffles one at a time into the melted chocolate and then quickly lift them out with a fork or dipping loop allowing any excess chocolate to drop off. Refrigerate again until firm. Makes about 30-40 small Truffles.

Served at Chocolate & Wine 2000