



Fortified Truffles

By Bethany Kloeden

220g 45% dark chocolate

150g 70% dark chocolate

1/4 cup cream

2 tablespoons ***Gomersal Vintage Fortified Shiraz***

1 teaspoon oil

1. Melt cream and 45% dark chocolate over low heat, until a smooth consistency.
2. Stir through ***Gomersal Vintage Fortified Shiraz***.
3. Refrigerate for 4 hours, or until set.
4. Roll teaspoonfuls of mixture into balls and placed onto a lined tray.
5. Return to fridge, chill for 30 minutes.
6. Remove from fridge and set aside.
7. Over low heat, melt 70% dark chocolate and stir through oil.
8. Using a truffle dipper (or 2 forks) individually coat the truffles in chocolate and place onto a lined tray.
9. Refrigerate until ready to serve.

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