



Chocolate Merlot Tarragon Truffles

Adrienne served these delicious truffles at our display table at Missouri Botanical Garden on July 14.

½ c heavy cream

1 bag (12 oz) Ghirardelli semi-sweet chocolate chips

½ c finely chopped fresh tarragon leaves

3 T Merlot wine

⅛ t fine sea salt

½ c unsweetened cocoa powder

Line baking sheet with parchment paper.

Put cream and chocolate in a medium bowl, then place the bowl over a pan of barely simmering water.

Stir until the chocolate has melted and the mixture is smooth, about 6 minutes.

Stir in the tarragon, wine, and salt until smooth.

Refrigerate for 2 hours until firm.

Let the mixture stand at room temperature until moldable, about 45 minutes.

Using a melon scoop, scoop level amounts of the truffle mixture onto the prepared baking sheet.

Roll into ½ inch balls.

Place cocoa powder in a small bowl.

Roll the truffles in the cocoa powder until coated.

Arrange on a platter and serve or refrigerate in an airtight container.