



## DARK CHOCOLATE “MEXICAN HOT CHOCOLATE” TRUFFLES

-----  
Red Wine & Chocolate 2019

### INGREDIENTS:

#### FILLING

12 oz. bittersweet chocolate (pieces or chopped) - we used Hershey's Special Dark  
3/4 cup heavy cream  
2 tbsp unsalted butter  
3 cinnamon sticks broken into pieces  
1-2 tbsp chili powder (we used chipotle)  
generous pinch black pepper  
pinch of cayenne pepper  
hulled sunflower seeds for garnish

#### COATING

10 oz. bittersweet chocolate (pieces or chopped)

#### DIRECTIONS:

In microwave safe bowl place 12oz bittersweet chocolate and butter. Using a saucepan heat cream to a simmer. Add cinnamon sticks, chili powder, black pepper and cayenne. Allow to simmer 5 minutes (do not let boil). Remove from heat and allow to steep for 10-15 minutes (depending on how strong a flavor you desire; determine by tasting and remember the flavor will be stronger in the finished truffles). Pass cream through a sieve to remove any solids and return cream to a simmer. Remove from heat and immediately pour cream over chocolate. Allow mixture to sit a moment until it begins to melt, then mix well using a spatula to smooth out lumps. If you cannot remove all lumps place bowl of melted chocolate over pot of simmering water and continue to stir gently until smooth. Pour mixture into a shallow dish (2-3 inches deep), cover and refrigerate mixture until firm and scoopable (approximately 1-2 hours).

Using a measuring spoon or small scoop (a melon baller works great). Scoop out a small amount of filling and roll into a ball using your hands. Transfer balls to oiled parchment paper. Chill for approximately 30 minutes (or longer if necessary to maintain firmness).

To dip, prepare coating by melting 10 oz. chocolate in a double boiler or in a heatproof bowl set over a pot of simmering water. Once chocolate is melted and smooth, quickly dip each ball of filling into the chocolate and remove (a fork works well for this). Tap on edge of pan to remove excess chocolate and place dipped truffle onto parchment paper. Garnish with seeds if desired while still slightly moist. Repeat until all are coated and chill at least 30 minutes to set.