



CHOCOLATE TRUFFLES FOUR WAYS:

Courtesy of Chef Anne Gingrass-Paik from Brix Restaurant-Napa Valley

KISS SHAPED TRUFFLE BASE

2 egg yolks

$\frac{3}{4}$ oz sugar

$\frac{1}{2}$ cup + 3 Tablespoons cream

2 oz butter

6 $\frac{1}{2}$ oz 64% chocolate

6 $\frac{1}{4}$ oz milk chocolate

1. Melt chocolates over a double boiler
2. Whip egg yolks and sugar to ribbon stage
3. Bring cream and butter to a boil
4. With mixer on low speed stream into egg mixture
5. Whip on medium speed about 10 min. (should be cooled but still warm)
6. Add melted chocolate. (chocolate and cream mixture should be about the same temperature when combined)
7. Let mixture cool at room temperature stir often to check consistency (should thicken enough to pipe kisses and hold their shape)
8. Line a sheet tray with plastic wrap (use and non stick spray to hold plastic in place)
9. Pipe kiss shape and chill. Best served tempered.

- STAR ANISE TRUFFLES

Steep $\frac{1}{8}$ oz of star anise in with the cream and butter for 20 min covered with plastic wrap. Before adding to eggs bring back to a boil and strain out star anise.

The star anise truffle will highlight the dark root spice notes that are classic to ports.

- CARDAMOM TRUFFLES

Steep $\frac{1}{8}$ oz of whole green cardamom in with the cream and butter for 20 min covered with plastic wrap. Before adding to eggs bring back to a boil and strain out cardamom

The cardamom truffle highlights the floral and perfume notes in the wine, which is a quality pretty unique to Peju's port.

- ORANGE TRUFFLES

Sub out 2 tablespoons of the cream for 2 tablespoons of grand marnier and add

1 teaspoon fresh orange zest

The orange truffle was chosen because it matches a specific caramelized orange peel note in the wine that I thought was lovely.

- CURRANT TRUFFLES

Steep 3 oz rough chopped currants in cream for 20 min covered with plastic wrap. Before adding to eggs bring back to a boil and strain out currants

The currant truffle will highlight the fruit flavors of the wine, especially the dried fruits typical of Zinfandel ports.

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