



JACKSON  
ESTATE

## Recipe for Chocolate, Pinot & Boysenberry Truffles

Super simple, gluten free and since our wines are Vegan friendly we decided to make these truffles the same – just swap out the cream for coconut cream, butter for Nuttelex and the dark chocolate was naturally plant based!



## Ingredients:

- 225gm Dark chocolate (broken up)
- 1/2 Cup of Cream
- 1 Tablespoon of Butter
- 3 Tablespoons of Pinot Noir (I used Jackson Estate Homestead Pinot Noir)
- 1 Tablespoon of little beauties Boysenberries, ground down and sieved (reserve 1 or 2 for decorating).
- And for the coating an additional 200gm melted chocolate, and any decorations you like



## Method:

- Put chocolate, butter and cream in a heatproof bowl and place on a pot of simmering water, stir until melted and glossy, take off the heat to cool.
- Place some of the boysenberries in a mortar and pestle and grind down into a powder (you may need to pass this through a sieve after)
- Add Pinot Noir and mix well. For a quick cool down, place your bowl over a bowl of ice and fold occasionally, otherwise place in the fridge for at least an hour (if it goes too firm, bring back to room temperature).
- While they are chilling, start the decoration prep – grated chocolate, assortment of sprinkles and drizzles – let your creativity fly!
- Once firmed up, roll into small balls, dip in melted chocolate and decorate as preferred.
- Place into the fridge to set, then enjoy!