



**BONKING
FROG
WINES**

Geographic Region Western Australia

CHOC MERLOT TRUFFLES



Ingredients:

- ⅓ cup thickened Cream
- 350 grams Dark Chocolate Chips
- 3 tablespoons Merlot wine
- ⅛ teaspoon fine Sea Salt
- ½ cup desiccated Coconut
- ½ cup unsweetened Cocoa Powder

Instructions:

Line a baking sheet with baking paper and set it aside.

Place the cream and chocolate into bowl and place over a pan of barely simmering water. Keep stirring until the chocolate has melted and the mixture is smooth (approx. 6 minutes) – **don't overcook.**

Stir in the coconut, wine and salt.

Refrigerate until the mixture is firm (approx.. 2 hours).

Let the mixture stand at room temperature until malleable (approx. 45 minutes).

Place the cocoa powder in a bowl.

Using a melon baller, scoop level amounts of the truffle mixture out and with wet hands, roll into 1 ½ cm balls.

Drop the balls into the cocoa powder and using a spoon, ensure the balls are completely coated.

Arrange on a plate and devour (or save some in an air-tight container).

Adapted from this [Framed Cooks recipe](#).



Cellar Door - 7 Dardanup West Road, North Boyanup WA 6237

PO Box 53 Dardanup WA 6236 | 0408 930 332 | www.bonkingfrog.com.au | wine@bonkingfrog.com.au