

Chocolate mulled wine truffles



Ingredients

- 250 ml full-bodied red wine
- 75 g sugar grated
- Peel of 1 untreated orange
- Pulp of 1 vanilla pod
- About 3 to 4 tsps. mulled wine spice mixture
- 200 g LINDT Excellence Milk
- 150 g LINDT Excellence 70%
- 50 g butter (soft)
- 1 tbsp. rum
- Either cocoa or edible gold dust to roll truffles in

Directions

1. Boil the wine slowly boil down wine, sugar, orange peel, vanilla pulp and the spice mixture in an open saucepan and boil at medium heat until reduced to 100 ml. Then filter the mulled wine through a fine sieve and pour back into the saucepan.
2. Chop the chocolate finely, stir into the reduced mulled wine together with butter and rum and allow to melt. Transfer the mix to a bowl and leave to cool for about 4 hours.
3. Prepare the truffles. Shape the now firm mix into small balls with your hands and either roll in cocoa or powder with edible gold dust.