

chocolate & cheese



Red Wine Truffles

- 2 cups bittersweet, white and milk chocolates, chopped or purchased as buttons
 - 1 cup heavy cream
 - 2 tbsp sweet unsalted butter, room temp
 - 2 tbsp red wine
1. Combine heavy cream, butter and chocolate in a bowl, set over a double boiler.
 2. Start stirring constantly, once the mixture starts to come together, add the red wine.
 3. Keep mixing until ganache is shiny and lump free, then stop stirring.
 4. Transfer to a flat receptacle. Chill until firm before scooping.
 5. Once firm enough, scoop and form into ball with gloved hands.
 6. Roll in cocoa powder for the traditional style, or sprinkles for a seasonal look.
 7. Place in paper cups and/or boxes if desired.
 8. Keep refrigerated or in cool dry place covered for up to two weeks.

Fresh Mozzarella Procedure

- Mozzarella Curd, 4" cubes
 - Kosher Salt
 - Water boiling
 - Ice water for cooling and hands
 - Ricotta
1. Pour boiling water on to curd add salt.
 2. Stir with spoon until curd begins to melt.
 3. Using gloved hands pull, stretch and fold curd until it is smooth and shiny, dip hands in ice water if temperature is uncomfortable.
 4. Form into a ball or as desired, do not overwork as not to dry out, *unless for pizza*, wrap tightly in plastic, place in ice water to stop the melting process **briefly**.
 5. **For Burrata**, flatten to a ¼ inch disc instead of forming a ball, fill center with ricotta, pull edges and seal like a purse, then wrap with plastic and chill.
 6. Slice serve with balsamic vinegar glaze, extra virgin oil, sun dried tomatoes, Italian bread.
 7. Best if served room temperature.

- ✓ Like us on Facebook
- ✓ Follow us on Instagram
- ✓ 20% discount on wines sampled
- ✓ TCS Aprons & Mercer knives for sale
- ✓ Gratuity for support staff is greatly appreciated
- ✓ Use promo code REPEAT121 for \$10.00 off your next booking