

Raspberry Chambord Truffles

Yield: 1 pound

12 oz semi-sweet chocolate, chopped
1 tsp unsalted butter
10 oz heavy cream
2 tsp Chambord liquor
1/4 cup raspberry preserves

1. In a bowl place the chopped chocolate and butter, set aside.
2. In a saucepan on medium heat, the cream and cook until boiling up the sides of the pan.
3. Pour the hot cream into the chocolate and stir until very well blended. Add the liquor and preserves, stirring carefully.
4. Pour into a shallow dish.
5. Place on the counter, covered overnight or refrigerate for one hour to firm up.
6. Scoop into small balls and roll into cocoa powder to fully coat.