



*earth's
fruit
comes
full
circle*

Death by Chocolate

Serves 8

This recipe is actually three desserts that pair well with wine.

White Chocolate Strawberries

Ingredients -

16 large fresh strawberries with stem attached
10 ounces white chocolate, chopped

Instructions -

Wash and dry well the strawberries.

Put white chocolate in heat proof bowl or top of double boiler. Fill the double boiler or a medium saucepan with about two inches of water and simmer over medium heat. Turn off the heat and put the bowl of chocolate over the water and let melt. Stir until smooth.

Dip each strawberry into the chocolate and let any excess drop back into the bowl. Set strawberries on a parchment paper lined cookie sheet. Repeat the process for all strawberries and let stand about 40 minutes.

Bailey's Irish Cream Chocolate Mousse

Ingredients -

2 cups heavy whipping cream; 1 3/4 chill in refrigerator
12 ounces of Ghirardelli semi-sweet chocolate chips
3 tablespoons Bailey's Irish Cream
4 tablespoons butter
1 teaspoon flavorless, granulated gelatin

NOTE: Chill metal mixing bowl and mixer beaters in freezer

Instructions -

Melt chocolates in the top of a double boiler (or heat proof bowl over medium saucepan) over simmering water, stirring constantly. Add Bailey's and butter to chocolate and continue stirring. Remove from heat just before all the chocolate is melted and continue to stir. Bring the mixture to room temperature.

Pour 1/4 cup heavy whipping cream into small saucepan and sprinkle with gelatin. Let the gelatin "bloom" for approximately 10 minutes. Blooming involves sprinkling powdered gelatin into a liquid and letting it rest. After the resting period, carefully heat the gelatin by slowly swirling the pan over a low flame. It is important not to boil or the gelatin will be damaged. The blooming process, allows the gelatin to dissolve evenly ensuring a smooth texture to the mousse. Stir the mixture into the cooled chocolate and set aside.



In the chilled mixing bowl, beat the cream to medium peaks. Stir 1/4 of the heavy whipped cream into the chocolate mixture to lighten it. Fold in the rest of the whipped cream in batches. It is common to have streaks of whipped cream in the chocolate. It is critical not to overwork the mousse. Spoon the mousse into glass serving bowls or wine glasses and chill for one hour.

Dark Chocolate Truffles

Add your favorite store bought dark chocolate truffles to each serving tray. We love truffles from our wonderful store called Chocofin in Fountain Hills, Arizona. They melt in your mouth. If you want to make your own, see www.foodnetwork.com for Alton Brown's Chocolate Truffles recipe. They are worth the time and effort to make.

Wine Pairing Suggestion –

Lawrence Dunham Vineyards' Syrah or Petite Sirah are wonderful accompaniments to anything with chocolate. These wines can hold up to the rich, sweet flavors of the chocolate and match the chocolate's smooth, velvety mouth feel.

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