



Wine Infused Chocolate Strawberries

Serves 8

Ingredients -

16 large fresh strawberries with stem attached
10 ounces high quality chocolate, chopped
Robust red wine like LDV Petite Sirah

Instructions -

Wash and dry well the strawberries.



Fill a cooking injector with a fine tip with wine. Inject the wine into the strawberry cavity through the bottom (not stem end). You will have to experiment with how much wine to inject because every strawberry is a different size.

Put the chocolate in a heat proof bowl or in the 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.

Wine Pairing Suggestion -

Lawrence Dunham Vineyards' The Signature Petite Sirah or a Petite Syrah 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 texture and velvety mouth feel.

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