

Blackberry Truffles:

Blackberries	1 pint
Dark chocolate (preferably 70%)	1 cup (8 oz)
Heavy cream	1/3 cup
Chili powder	pinch
Nutmeg, freshly grated	1/2 tsp

1. Set a pot of water to boil.
2. In a bowl that fits over the pot of water, heat the chocolate, cream, chili powder and nutmeg.
3. Watch the chocolate carefully and remove when it whisks into a smooth shiny mixture.
4. Let the chocolate sit for 4-5 minutes, then whisk the mixture vigorously.
5. Dip each blackberry into the chocolate, carefully remove with a spoon and place on a nonstick surface or a parchment paper.
6. Repeat with the remaining blackberries. Refrigerate.
7. Roll into cocoa powder and serve.

These truffles keep for 2-3 days refrigerated.