

Chocolate dip in rosé sparkling

Recipe for 15 servings

Description

The ultimate temptation: a truffle coated in dark chocolate dipped in a glass of iced rosé sparkling wine or Champagne.

Note

You can flavor your ganache with vanilla for a more subtle fragrance.

Ingredients

For the chocolate ganache

- 125 Gr Milk chocolate
- 30 Gr Dark chocolate
- 100 Gr 35% cooking cream
- 30 Gr Frozen berries

For the chocolate dip

- 150 Gr Dark chocolate

For the rosé bubbles

- 1 Bottle Rosé sparkling wine or champagne

Preparation

- Preparation time **20 mins**
- Resting time **240 mins**

Chocolate ganache preparation

Chop both chocolates and place them in a bowl. In a saucepan, bring cream to a boil with the berries. Remove from heat cover and let steep for 8 minutes. Mix using a hand blender. Filter then reheat until it boils. Pour cream over chocolate. Melt 2 minutes then whisk gently. Spread plastic wrap at the bottom and sides of a dish. Pour the ganache still liquid at 1.5 cm of height. Place in refrigerator 3 hours, then 1 hour in the freezer, which will make the ganache firmer and easier to cut. Sprinkle the work surface lightly with cocoa. Turn the ganache over and remove the film. Cut out 1.5 cm wide strips, and then cut into cubes. Prick each cube with a wooden stick. Refrigerate.

Chocolate dip preparation

Chop the dark chocolate and melt it in a water bath until the temperature reaches 35 ° C. Keep on a water bath at this temperature.

To serve

Dip each cube of ganache into melted chocolate, and dip gently in a small glass of champagne well chilled. Repeat the operation as many times as you wish!

Bon appétit!