



RECIPE FOR *Love*

CHOCOLATE TRUFFLES

Ingredients:

- 1/2 pound good bittersweet chocolate such as Lindt
- 1/2 pound good semisweet chocolate such as Ghiradelli
or a pound of your favorite chocolate
- 1 cup heavy cream
- 2 tablespoons Grand Marnier, optional
- 1 tablespoon prepared coffee
- 1/2 teaspoon good vanilla extract
- Confectioners' sugar
- Cocoa powder

Instructions:

1. Chop the chocolates finely with a sharp knife. Place them in a heat-proof mixing bowl.
2. Heat the cream in a small saucepan until it just boils. Turn off the heat and allow the cream to sit for 20 seconds. Pour the cream into the bowl with the chocolate. With a wire whisk, slowly stir the cream, and chocolates together until the chocolate is completely melted. Whisk in the Grand Marnier, if using coffee and vanilla. Set aside at room temperature for 1 hour.
3. With 2 teaspoons, spoon round balls of the chocolate mixture onto a baking sheet lined with parchment paper. Refrigerate for 30 minutes, until firm. Roll each dollop of chocolate in your hands to roughly make a round ball. Roll in confectioners' sugar, cocoa powder, or both. These will keep refrigerated for weeks but serve at room temperature.

** Tip: Once your truffle is made, you can roll these in any toppings you like, chopped nuts, powdered sugar, white chocolate, etc.

CUPID'S COCKTAIL

Ingredients:

- 1 1/2 ounces Vodka
- 3/4 ounce of Blood Orange Liqueur
- 1 1/2 ounce of Orange Juice
- 1 splash Lemon Juice
- 5 Berries Your Choice (chopped, but I recommend raspberries and/or strawberries)
- 1 teaspoon sugar (or 1/2 packet of Splenda)
- 1/2 can Lemon Lime Soda (like Sprite)
- 1 sprinkle Chocolate Shavings (for garnish if you are feeling fancy) or colored sugar
- 5 Ice Cubes

Instructions:

1. Chop your fresh fruit into small bite-size pieces, set aside
2. In a Cocktail Shaker, use a muddler to mash the fresh fruit and sugar together.
3. Once the fruit and sugar are combined, add ice cubes and pour Vodka, Liqueur, Orange Juice, and Lemon Juice.
4. Shake it, Shake it, Shake it!! Until you feel the mixture is nice and cold throughout the container. Okay, stop shaking!!
5. Pour shaken mixture into a tall glass
6. Top mixture with Lemon Lime Soda
7. Pop a Straw in that beautiful beverage and sip away!
8. Garnish if you want to get fancy!

If you are making drinks for 2, be sure to double your recipe



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