

Hands-on Holiday Truffles

Apricot and Goat Cheese Appetizer

Base:

5 oz	(150g)	Purdy's Classic White Chocolate, chopped
1 tbsp	(15 g)	butter
2 oz	(55 g)	goat cheese
1/8 oz	(3 g)	fresh rosemary, finely chopped
48		soft dried apricots

Topping:

1/4 cup	(50 mL)	golden raisings
3/4 cup	(175 mL)	Chardonnay
Pinch		fresh rosemary, chopped

1. Combine raisins and Chardonnay in a saucepan; bring to a gentle boil on stove; turn off heat and set aside to marinate for 60 minutes.
2. Melt white chocolate in heatproof bowl in microwave for 45 seconds; remove and stir until completely melted. Set aside to cool slightly. Fold room temperature butter into melted white chocolate. Lightly blend in goat cheese and rosemary.
3. Arrange dried apricots on serving platter and pipe or spoon cheese mixture into small mounds on the centre of each apricot.
4. Drain any excess wine from raisins and pat dry with paper towel. Place 3 or 4 raisins on the top of each appetizer, followed by a sprinkling of finely chopped rosemary. Refrigerate until ready to serve.