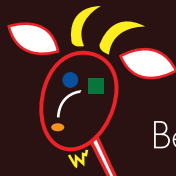


Goat Cheese Chocolate Truffles



Belle Chèvre

Ingredients:

- 6 ounces fine-quality bittersweet chocolate (not unsweetened), chopped
- 6 ounces (about 3/4 cup) Belle Chèvre fromage blanc
- 2 tablespoons confectioners' sugar
- 1/2 teaspoon vanilla
- 1/8 teaspoon pure lemon extract
- 1/4 cup unsweetened cocoa powder, sifted, for coating the truffles

Preparation:

In a metal bowl set over a pan of barely simmering water melt the chocolate, stirring until it is smooth, remove the bowl from the pan, and let the chocolate cool slightly. In a bowl whisk together the goat cheese, the confectioners' sugar, the vanilla, and the lemon extract until the mixture is light and fluffy, whisk in the chocolate until the mixture is combined well, and chill the mixture, covered, for 1 hour, or until it is firm. Form heaping teaspoons of the mixture into balls and roll the balls in the cocoa powder. Chill the truffles on a baking sheet lined with waxed paper for 30 minutes, or until they are firm. The truffles keep in an airtight container, chilled, for 3 days.