

# Strawberry Cookies & Cream Truffles

Suggested Pairing: Rescue Dog Wines NV Sparkling Rosé

Makes approximately 10 one-inch truffles



- 6 OZ white chocolate chips
- 3 TB heavy cream
- 1 TB confectioner's sugar
- ¼ OZ finely chopped freeze-dried strawberry slices,  
plus additional slices to grate for garnish
- 4 finely chopped chocolate and cream sandwich  
cookies, divided
- 5 OZ bittersweet chocolate chips



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## Directions

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1. In a small microwave-safe bowl, combine the white chocolate chips and heavy cream. Microwave in intervals, stirring with a rubber spatula every 10–15 seconds, until the chocolate has melted and is completely smooth. White chocolate burns easily, so take care not to overheat the mixture.
2. Whisk the confectioner's sugar into the melted chocolate mixture, ensuring the sugar is evenly incorporated and there are no lumps.
3. Finely chop the ¼ OZ freeze-dried strawberries. Fold the chopped strawberries and half of the chopped cookies into the melted white chocolate mixture.
4. Refrigerate this truffle mixture for 10 minutes, until solid enough to scoop.
5. Use a tablespoon measure to scoop the truffle mixture onto a half baking sheet lined with parchment. Using your hands, roll the scoops into smooth balls. Refrigerate for 10 additional minutes.
6. While the truffles chill, place the bittersweet chocolate in a microwave-safe bowl. Microwave in intervals, stirring with a rubber spatula every 10–15 seconds, until the chocolate has melted and is completely smooth.
7. Line another half sheet pan with parchment paper. Working quickly, remove the truffles from the refrigerator and, one at a time, drop them into the melted chocolate. Use a fork to gently scoop them out of the chocolate and let some of the excess drip back into the bowl. Place each truffle on the fresh parchment. Repeat until all truffles have been coated.
8. Before the chocolate sets, use a fine grater to grate a few remaining freeze-dried strawberry slices into powder over the truffles. Top the truffles with the remaining crushed cookies.
9. Chill the finished truffles for at least 20 minutes in the refrigerator. Serve.

