



The Marine Room

ELEGANT DINING ON THE SURF

Absinthe was first distilled in Switzerland in 1797. The bright green liquor, affectionately nicknamed The Green Fairy, was born. Many famous artists and writers, including Van Gogh, Baudelaire, and Verlaine, believed it stimulated their creativity. Truffles are a grand finale to any dining experience. What more symbolic way to conclude your evening than with this recipe – a clever union of Switzerland's most sensual ingredients - absinthe and chocolate.

Tips:

- The best chocolate to make truffles needs to have a minimum of 72% cacao with a maximum of 86%. The higher the percentage, the easier it will be to pair with champagne, red wine or port.
- Rose champagne is best for chocolate pairing.
- Full bodied red wine such as Cabernet, Malbec, Old Vine Zinfandel, Petite Syrah are fantastic partners with chocolate.
- When making chocolate truffles, you can substitute absinthe for your favorite liqueur. Grand Marnier, Sambuca, Sake or Kahlúa will enhance your chocoholic journey.

Green Fairy Chocolate Truffles

Cocoa Powder Dust

Makes 32 truffles

Truffles

3/4 cup heavy cream
3 tablespoons unsalted butter
12 ounces finely chopped dark chocolate, 72 % cocoa
1/4 cup absinthe liquor

Add cream and butter to saucepan over medium heat. Bring to simmer. Turn off heat. Add chocolate. Whisk until smooth. Stir in absinthe. Transfer to 9x9-inch baking dish. Refrigerate 1 hour or until set. Using melon baller, scoop mixture onto wax paper lined baking sheet. Refrigerate 30 minutes. Roll each portion in palms of hands to form a ball. Return to wax paper. Cover. Refrigerate 2 hours.

Coating

1 1/2 pounds finely chopped dark chocolate, 72 % cocoa
1 1/2 cups cocoa powder
1/8 teaspoon cayenne pepper

Add chocolate to mixing bowl set over pot of simmering water, ensuring that bottom of bowl does not touch water. Melt, stirring often. Sift cocoa powder and cayenne pepper into deep baking dish. Set aside. Quickly dip chocolate balls in melted chocolate one at a time for 3 seconds. Retrieve with fork, tapping stem of fork on side of bowl to remove excess chocolate. Transfer to cocoa powder. Roll to coat. Let sit 2 minutes. Transfer to serving bowl. Store extras in airtight container.

Bon Appetit... Executive Chef Bernard Guillas

The Marine Room offers diners global cuisine rooted in the French classics.
Its spectacular views, exemplary service and outstanding wine list make it San Diego's premier dining destination.
