

Food & Wine Pairing Suggestions -

The Ubiquitous Truffle

Having a group over for BBQ? A Truffle is easy to make and oh, so pretty.

Below is my recipe for a Strawberry/Banana Truffle. Pair it with the Spanish Cava, **Castellblanch Rosado**. A wonderful summer pairing!

Pound Cake (either 1 loaf of Sara Lee or 1/2 grocery store ring)
Strawberry Preserves, seedless (4 tablespoons)
Spiced Rum (1/4 cup to 1/2 cup, depending on taste)
Fresh Strawberries, sliced (1 pound)
Vanilla Instant Pudding (2 of the 3 cup size)
Fresh, ripe Bananas; mashed (3 medium)
Cinnamon (1 teaspoon)
Cool Whip (2 cups)
Chocolate Chips (to taste)
Fresh Mint Leaves for garnish

Slice pound cake lengthwise into three layers and set aside. Stir Spiced Rum into Strawberry Preserves until well blended and watery. Spread Rum/Preserve mixture on each of the pound cake layers, allowing to absorb into the cake. Add sliced strawberries and replace pound cake layers. Slice pound cake on the short side into 1/2 inch wide pieces.

Place the pound cake slices all the way around the Truffle Dish so that the layers are showing. Cut remaining pound cake into cubes and place in the center of the dish.

Prepare Vanilla Instant Pudding according to directions, except omit one cup of milk. Add the mashed bananas and cinnamon to the pudding. Reserve 1 cup of pudding in a separate bowl. Mix Cool Whip in remaining pudding and set aside.

Add the pudding (without the Cool Whip) to the center of the Dish on top of the cubed pound cake. Add Chocolate Chips to taste and place sliced strawberries along the sides of the dish and in the center. Add the pudding/Cool Whip mixture to the top.

Garnish with strawberries, chocolate and mint leaves; drizzle on any remaining Rum/Preserve mix.

