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Chocolate Balsamic Truffles

A decadent dessert enhanced with **Delavignes Balsamic Condimenti!**

You Will Need:

- 8oz (Approx 1 Cup) finely chopped quality chocolate (70% cacao or more)
- 3oz (¼ Cup + 2 Tablespoons) heavy cream
- 2 teaspoons of Delavignes Balsamic Condimenti
- One or two of the following for garnishing:
 - Cocoa powder
 - Powdered sugar
 - Shredded coconut
 - Finely chopped walnuts

Instructions: In a small saucepan, bring the heavy cream to a simmer over medium heat. Add the chocolate, remove from heat and stir until smooth; stir in the Balsamic Condimenti. Cool in the refrigerator until firm and moldable, about 1 hour, but check the consistency every so often. Line a tray or cookie sheet with parchment paper. Scoop out the truffles using a small melon-baller or a metal spoon. Gently roll them into shape with your hands, and place on the tray. After all the truffles have been shaped, roll them in the desired garnish. To store: refrigerate in an airtight container—but keep in mind that truffles are best served at room-temperature.

Variations: Try using one of Delavignes fruit-infused Balsamics! You can also grind freeze-dried fruits down to a powder for garnishing.

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