



## **DARK CHOCOLATE STUFFED STRAWBERRIES**

1 pint large fresh strawberries  
1 batch of ganache ( recipe follows)  
Stem and core strawberries, being careful not to break the strawberry. Core deep enough to leave a cavity. Stuff the strawberries with the cooled ganache and arrange on a plate.  
Drizzle a little of the Blood Orange Olive Oil over and sprinkle with a bit of cinnamon if desired.

### **GANACHE**

1 pound quality dark chocolate, chopped (Cocoa 56%+)  
8 oz. heavy whipping cream  
2 tbs. Dark Chocolate Balsamic  
1/4 teaspoon salt

Put chocolate in a large bowl.  
Heat cream and salt to a boil, reduce heat and simmer for 1 minute. Remove from heat and pour over chocolate. Let sit for 2-4 minutes and then stir until chocolate is smooth. Add balsamic stir and let cool. Ganache will thicken as it cools.



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