

RECIPE



Chocolate Balsamic Vinegar Sauce

Ingredients

1/2 cup balsamic vinegar

2 oz dark chocolate (65% - 80% cocoa solids), broken into pieces

2 tbsp. unsalted, cultured butter

1 teaspoon sugar

Combine the chocolate and balsamic vinegar in a small pan. Cook over very low heat for about 3 minutes, or until the chocolate has melted and the vinegar has reduced a little. Remove from the heat. Whisk in the butter for creaminess and the sugar to cut the acidity. Transfer to a serving bowl.