

RECIPE



Chocolate Balsamic Vinaigrette

Ingredients

1/2 cup balsamic vinegar

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

1/2 to 3/4 cup of extra virgin olive oil

Pinch of salt and freshly ground black pepper

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 and transfer to a serving bowl. Whisk in the olive oil, salt and pepper.