

RECIPE



Orange-Chocolate Truffle Sauce

Ingredients

- ½ cup plus 2 tablespoons heavy cream
- 1 orange
- 8 ounces semisweet chocolate, finely chopped
- 1 box of Walker's shortbread cookies

Peel five 1" wide strips from the orange, pith removed.

Combine the heavy cream and orange peel in a small saucepan; bring just to a boil. Remove from heat; let stand 15 minutes.

Place chocolate in a heat-proof bowl. Return cream mixture to heat; bring to a boil. Pour the cream mixture through a sieve over the chocolate; discard orange peel. Stir until melted and smooth.

Let the sauce cool and carefully spread a layer of the Orange-Chocolate Truffle Sauce on top of the shortbread cookies.

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