



St. Valentine`s OLIVE OIL CHOCOLATES

by Bill Morris, Executive Chef, The Rainier Club, Seattle

Provided Exclusively to The Olivar Corp.

Makes about 10 chocolates

Ingredients:

6.25 oz.or 2/3 cup
1 oz. or 2 tbsp
14 oz. or 800 grams

18% Heavy Cream
Golden Syrup
Good quality dark chocolate, chopped/grated small
(or 7 oz dark and 7 oz. good quality milk chocolate).

3.5 oz. or 7 tbsp
(3/8 cup)

Spanish Olive Oil "Tuccioliva Gran Reserve"

Roasted ground almonds, roasted coconut flakes and/or orange zest for sprinkling over chocolates.

Helpful Tools: Candy thermometer, small heart-shaped cookie mold and parchment paper, and cutting board

Method:

1. Mix cream and golden syrup and bring to a boil. Remove from heat.
2. When mixture drops to 176 F, pour onto chopped chocolates.
3. Mix until smooth.
4. At 95 F slowly mix in olive oil slowly to emulsify.
5. Spoon onto heart-shaped mold (pressing with tip of spoon if required to even out in mold)...or, if not using a mold, place directly onto parchment paper and with tip of spoon press a circular design on the chocolate.
6. Sprinkle with the ground almond, coconut flakes and/or orange zest mixture.
7. Refrigerate until set (approx. 45 minutes) or leave at 55-60 degree room temp for 48 hours to set.



Chopped chocolate over parchment paper placed on top of cutting board



Mixing in Tuccioliva olive oil



Filling cookie mold



Velvety chocolate truffle-like texture