

# MY ALL-TIME FAVORITE OLIVE OIL AND CHOCOLATE RECIPES



by T. J. Robinson, the Olive Oil Hunter®



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Olive oil and chocolate lovers, rejoice! This is the ultimate pairing: delicious eating that can be healthy too, thanks to the abundant polyphenols in these two superfoods. From my travels around the world in pursuit of fresh-pressed olive oil and my own experiences as a chef at one of the most acclaimed estates in this country, I've compiled this collection of recipes to excite your taste buds at any time of the day. After all, where is it written that you should only eat chocolate for dessert?

You'll find recipes for every type of chocolate dish—from savory breakfasts to baked goods, cakes, mousses, cookies, and other sweet treats. Make sure to check out “T. J.’s Tips” on the next page.

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## T. J.'S TIPS

- **Choosing Chocolate.** For deeper chocolate taste, less sugar, and more flavanols—one of the most important polyphenols in cacao—swap semisweet and milk chocolates for dark varieties with between 60 percent and 75 percent cacao for both snacking and cooking. Most chocolate labeled bittersweet falls within this range. An ounce of a 70 percent chocolate, for instance, has just 13 carb grams, three of which are healthy fiber. There are many varieties based on where the cacao was grown (just like olive oil!), so try many origins to see what you like best. Valrhona, Callebaut, and Guittard are three great brands to consider.

- **Melting Chocolate.** Tempering chocolate can be tricky, but the technique is chiefly used for achieving a glossy finish on icings, chocolate candy and decorations, and gourmet-quality chocolate-dipped fruits. It's not necessary when the melted chocolate will be incorporated into ingredients for a mousse, filling, or batter, for example. Buy coin-shaped wafers, or fèves, because they melt very quickly; if you use chocolate bars, you'll need to chop them first, including for the recipes that follow. Note: Chocolate chips are designed to not melt, so that they'll hold up better in cookies.



Using a double boiler is frequently recommended to melt chocolate to avoid burning it. An easy alternative is to place three-quarters of the needed amount in a microwave-safe bowl and microwave at 50 percent for one minute at a time. When the chocolate has melted, place the bowl on a countertop, add the reserved chocolate to the bowl, let sit for a minute, and then fold it together—as the additional chocolate melts, it will also bring down the temperature of the microwaved chocolate.

- **Choosing Cocoa Powder.** Unsweetened cocoa powder is a food lover's dream: intense chocolate taste and few calories. Also, ounce for ounce, natural cocoa is the food with the highest flavanol content. Cocoa gives baked goods, like my Chocolate Chiffon Layer Cake, deeper flavor than chocolate would.

The cocoa process starts with roasted cocoa bean particles, or nibs. The nibs are turned into chocolate liquor. That liquor is pressed to remove much of the cocoa butter and then ground into powder. This is where most of chocolate's flavor comes from and explains why white chocolate, made of cocoa butter and sugar, is rather bland.

Cocoa powder is available in two main forms: natural with a deeper taste yet lighter color and Dutch-processed with a milder taste and darker color. When "dutching," an alkaline ingredient is added to counter natural cocoa's acidity. It's often possible to use the two forms interchangeably with only slight differences in taste in the finished dish. However, to account for the acidity of natural cocoa when baking with it, baking soda, with or without baking powder, is typically called for as a leavening agent. If you don't see it listed in the ingredients in a recipe, add 1/8 teaspoon of baking soda for every 3 tablespoons of natural cocoa powder. For all the recipes that follow, natural cocoa is preferred. Tip: Always sift cocoa into a recipe's other dry ingredients to avoid lumps.

- **Maximizing Chocolate Flavor.** As counterintuitive as it sounds, adding both a pinch of fine salt and a pinch of coffee powder (look for Medaglia d'Oro espresso powder in the baking aisle of your supermarket) helps bring out the sweetness of chocolate without either one being discernable. Simply whisk them into the other dry ingredients in your recipe or, in the case of chocolate sauce or hot cocoa, as you're heating the mixture on your cooktop.



## MEXICAN CHOCOLATE SMOOTHIE

*Who wouldn't love to start their day with chocolate? This smoothie offers a delicious wake-up call with its sprinkle of cayenne. It gets its inspiration from Mexico, the birthplace of cocoa. This is a frosty take on what's known as Mexican hot chocolate, which gets its depth of flavor from cinnamon and other spices. With just a quick whirl in the blender, you'll have the perfect breakfast in seconds.*

- |                                            |                                        |
|--------------------------------------------|----------------------------------------|
| 1 cup milk (dairy or nondairy)             | 1 1/2 teaspoons extra virgin olive oil |
| 1 medium banana, sliced and briefly frozen | 1/4 teaspoon ground cinnamon           |
| 2 tablespoons cocoa powder                 | 1/8 teaspoon cayenne pepper            |

Put all the ingredients in a blender and process until smooth.

*Yields 1 serving*





## PAN Y CHOCOLATE

*Chocolate is beloved around the world as a breakfast treat—think of pain au chocolat in France and buttered bread topped with chocolate sprinkles or hagelslag in the Netherlands. Whenever I'm in Spain to select oils for the Fresh-Pressed Olive Oil Club, I love to indulge in this simple yet oh-so-satisfying take on the pairing of bread and chocolate, either as a mid-morning or mid-afternoon snack: melted chocolate on toast with a drizzle of olive oil. It's equally delicious when topped with a slice of smoked paprika (pimentón) chorizo—in fact, it's often served that way at the best tapas bars!*

2 slices of your favorite bread,  
preferably a hearty variety  
Extra virgin olive oil

2 ounces dark chocolate in bar form  
Flaky sea salt, such as Maldon or  
fleur de sel, for sprinkling

Set your oven to broil. Place the bread on a baking sheet and toast it under the broiler, about a minute on each side. Take the bread out of the oven and turn the temperature down to 350°F. Liberally drizzle the bread with olive oil and then top each slice with an ounce of chocolate. Return the baking sheet to the oven for about 3 minutes—just enough time to soften the chocolate without liquefying it. Take the baking sheet out of the oven and transfer the bread to plates. Sprinkle the slices with the salt and a few more drops of olive oil.

Note: For the chorizo version, omit the salt and top the melted chocolate with a generous slice of the chorizo of your choice.

*Yields 2 servings*





## CHOCOLATE OLIVE OIL SKILLET BANANA BREAD

*Rich dark chocolate and fresh-pressed olive oil transform banana bread from banal to scrumptious. Great as is, it's equally delicious topped with a scoop of skyr, the Icelandic yogurt, and of course, a drizzle of olive oil. If you don't have a skillet, a 9"x5" loaf pan works well; just increase the cooking time to an hour (start checking after 50 minutes).*

1/3 cup extra virgin olive oil, plus more  
for the skillet  
1 1/2 cups unbleached all-purpose flour  
1/2 cup cocoa powder  
3/4 cup dark brown sugar  
3/4 teaspoon baking soda  
3/4 teaspoon coarse salt

3 large, very ripe bananas  
2 large eggs, lightly beaten  
1/4 cup sour cream  
1 1/2 teaspoons vanilla extract  
4 ounces dark chocolate chunks or chips  
1/2 cup chopped pecans or walnuts (optional)

1. Preheat your oven to 350°F. Use a paper towel to generously coat a 10-inch enamel or well-seasoned cast-iron skillet with olive oil; set aside.
2. In a large bowl, whisk together the flour, cocoa, brown sugar, baking soda, and salt. In a separate bowl, mash the bananas with a fork and then whisk to a purée; add the 1/3 cup olive oil, eggs, sour cream, and vanilla. Fold the banana mixture into the flour mixture with a spatula until just combined. Fold in the chocolate and nuts (if using), again until just combined. Scrape the batter into the prepared skillet.
3. Bake until golden brown and a toothpick or knife inserted into the center of the bread comes out clean, about 30 to 35 minutes (start checking for doneness after about 25 minutes). Let cool in the skillet for about 20 minutes. Cut into wedges and serve straight from the pan while still warm.

*Yields 8 servings* - Recipe from Food52.com





## CHOCOLATE CHIP MUFFINS

*These muffins are hard to resist, especially right out of the oven—they're extra tender thanks to the mix of olive oil and yogurt yet have wonderfully crunchy tops. Plus, you'll savor chocolate chips in every bite. Using pastry flour creates a finer crumb, and the addition of white whole-wheat flour adds fiber and protein.*

3/4 cup extra virgin olive oil, plus more  
for the muffin tin

1 1/2 cups plus 1/3 cup pastry flour or  
all-purpose flour

2/3 cup white whole-wheat flour

2 teaspoons baking powder

3/4 teaspoon baking soda

1 teaspoon kosher salt

1 scant cup sugar

2 extra-large eggs

1 cup plain Greek yogurt

1/3 cup milk

1 1/2 teaspoons vanilla extract

12 ounces dark chocolate chips or chunks

1. Heat your oven to 350°F. Use a paper towel to coat a 12-muffin tin (including the spaces between the cups) with a small amount of olive oil.
2. In a very large bowl, whisk the flours, baking powder, baking soda, and salt to combine. In another bowl, whisk the sugar and eggs until well incorporated, and then whisk in the yogurt, followed by the 3/4 cup olive oil, milk, and vanilla extract. Slowly pour it into the flour mixture, folding with a spatula as you go until the dry ingredients are mostly incorporated. Add the chips and continue folding until you no longer see any traces of flour.
3. Use a large ice cream scoop to fill the muffin cups just about to the top (the muffins will nicely rise over the rims as they bake). Bake for 35 to 45 minutes, depending on your oven—they're done when the tip of a dinner knife inserted into the center of two or three muffins spaced out across the tin comes out clean. Cool in the pan on a wire rack for 10 minutes.

*Yields 12 muffins*





## ANNIE'S FLOURLESS HAZELNUT CHOCOLATE CAKE

*Annie Paterson, the multitalented proprietress of Nullamunjie Olive Oil in Australia, treated my Merry Band of Tasters and me to one of her signature desserts during one of our first visits down under and then generously shared the recipe. The hazelnuts add an extra punch of flavor and healthy fats. It's the perfect romantic dessert when served with berries and whipped cream.*

4 large eggs	1/3 cup hot water
2/3 cup hazelnuts or 1 cup finely ground store-bought hazelnut meal	1 cup dark chocolate
1/3 cup plus 3 tablespoons cocoa powder	2/3 cup extra virgin olive oil
	1 1/4 cups packed light brown sugar

1. Separate the whites from the yolks when the eggs are cold (they will separate more easily) and let them come to room temperature before proceeding (the beaten whites will have greater volume). Line a 9-inch springform pan with a round of parchment paper on the bottom and a long strip around the inside wall.
2. Preheat your oven to 350°F. To make your own hazelnut meal, toast the hazelnuts on a baking sheet until fragrant, about 10 minutes, but watch closely so that they don't burn. Let cool and then transfer to a food processor. Pulse about 12 times or until they reach a fine meal—don't go too far or you could end up with a paste. Measure out 1 cup and set aside (save any extra to sprinkle on cereal or yogurt).
3. In a large mixing bowl, combine the cocoa and hot water, and whisk until smooth. Melt the chocolate in the top of a double boiler or heatproof bowl set over a pot over simmering, not boiling, water, stirring with a silicone whisk or spatula until melted. Add the melted chocolate to the cocoa-hot water mixture along with the olive oil, brown sugar, and hazelnut meal. Stir until thoroughly combined, and then whisk in the yolks, one at a time; set aside.
4. Beat the egg whites until soft peaks form. Gently fold half the whites into the chocolate mixture with a rubber spatula. When well combined, fold in the remaining egg whites and then scrape the mixture into the prepared pan.
5. Bake for 60 minutes or until a toothpick or cake tester inserted into the center of the cake comes out mostly clean—some moist chocolate may remain, as the cake should be fudgy, like a brownie. Let the cake cool completely in the pan, then invert it, carefully peel off the parchment, and turn it right side up again on a platter.

*Yields 8 servings*





## CHOCOLATE CHIFFON LAYER CAKE

*What's old is new again! This update of a classic old-school recipe is as light as air, courtesy of its olive oil-based batter. Even better, unlike butter-based cakes, it retains all its moist goodness in the fridge—if you have any leftovers, that is.*

### For the chocolate cake:

5 large eggs  
1 cup cake flour  
1/2 cup cocoa powder  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon kosher salt  
1 cup sugar, divided

1/2 cup extra virgin olive oil  
1/2 cup brewed coffee at room temperature  
1 1/2 teaspoons vanilla extract  
1/2 teaspoon cream of tartar

### For the chocolate glaze and filling:

12 ounces dark chocolate  
2 cups heavy cream

1. Make the cake layers: Separate the whites from the yolks when the eggs are cold (they will separate more easily) and let them come to room temperature before proceeding (the beaten whites will have greater volume). Place one of the racks in the middle of your oven and preheat to 325°F. Line two 9-inch round cake pans with parchment paper but don't grease them; set them aside.
2. In a very large bowl, sift together the flour, cocoa, baking powder, baking soda, and salt. In another bowl, whisk the yolks and 1/2 cup sugar until fully blended and light in color, about 2 minutes, and then whisk in the olive oil, coffee, and vanilla. Whisk the egg mixture into the flour mixture until the batter is completely blended.
3. In the bowl of a stand mixer or another large bowl, beat the egg whites and cream of tartar on low speed for about 30 seconds, and then gradually add the remaining 1/2 cup sugar as you increase the speed to high. Continue beating until you get a glossy meringue with firm peaks, about 8 to 10 minutes.
4. Fold about a cup of the meringue into the batter to lighten it and then gently fold in the rest in three batches, just until there are barely any streaks of meringue visible. Divide the batter between the two pans and gently smooth the surfaces with an offset spatula. Bake the cakes on the same rack for 15 minutes and then reverse their positions, left to right, on the rack. Continue baking until the tops spring back when lightly pressed with a fingertip and a tester comes out clean, about 10 to 15 minutes more, depending on your oven.
5. Invert the pans onto two wire racks to cool for about an hour. Turn them right side up and run an offset spatula around the sides of the pans to loosen them. Invert again, take off the pans, peel off the parchment, and let cool completely.
6. Make the glaze and filling: Place the chocolate in a large heatproof glass or metal bowl. Heat the cream to a simmer and immediately pour it over the chocolate. Wait 5 minutes and then stir with a spatula until the chocolate is fully melted. Ladle 1 1/2 cups into a small bowl and chill in the fridge for 20 minutes; let the rest sit at room temperature. When ready, spread the chilled glaze over one layer of cake, top with the second layer, and then pour the rest of the glaze over the top, letting it drip down the sides. The glaze will firm up as it continues to cool. The cake will stay fresh at room temperature in a covered cake stand for three days.

*Yields 8-10 servings*



## POTS DE CRÈME PARFAITS

*One of the richest French desserts is pot de crème—imagine the thickest, most luscious mousse. This recipe does it one (or two!) better with olive oil as the enrichment for the chocolate and ladyfingers in between layers of the chocolate cream. You can find ladyfingers imported from Italy on Amazon.*

- 10 ounces dark chocolate
- 1 1/2 cups half-and-half
- 4 tablespoons extra virgin olive oil
- 7-ounce package of ladyfingers
- 2 tablespoons cocoa powder

1. Place the chocolate in a large heatproof glass or metal bowl. Heat the half-and-half to a simmer and immediately pour it over the chocolate. Wait 5 minutes and then stir with a spatula until the chocolate is fully melted and thoroughly blended with the cream. Add the olive oil and stir until well blended.
2. Cut the ladyfingers into squares. Set out 6 parfait glasses or small tumblers and fill with alternating layers of ladyfinger squares and chocolate cream. Place the cocoa in a small strainer and tap the contents over each glass as a garnish.

*Yields 6 servings*





## CHOCOLATE BUDINO

*Truth be told, the French haven't cornered the market on chocolate desserts! I discovered rich Italian budino (their word for custard) during one of my early Olive Oil Hunter trips to the "boot" and have been enjoying it ever since, both there and back home. This rich and creamy version might be the only chocolate pudding recipe you'll ever need. If you've never topped chocolate with olive oil and sea salt, you're in for a wonderful taste sensation.*

- |                               |                                       |
|-------------------------------|---------------------------------------|
| 10 ounces dark chocolate      | 4 1/2 cups milk, divided              |
| 4 tablespoons unsalted butter | 1/4 teaspoon kosher salt              |
| 1/4 cup cornstarch            | 2 teaspoons pure vanilla extract      |
| 2/3 cup cocoa powder          | Extra virgin olive oil, for drizzling |
| 1 cup sugar, divided          | Flaky sea salt, such as Maldon or     |
| 2 large eggs                  | fleur de sel, for sprinkling          |
| 4 large egg yolks             |                                       |

1. Melt the chocolate and butter in the top of a double boiler or heatproof bowl set over a pot of simmering, not boiling, water, stirring with a silicone whisk or spatula until almost completely melted. Turn off the stove but leave the mixture over the warm water while you prepare the rest of the budino.
2. In a large bowl, whisk the cornstarch, cocoa, and half the sugar. Add the eggs and yolks, whisking thoroughly to combine. Continue whisking while drizzling in 1/2 cup of milk, then set the bowl with the whisk next to your cooktop.
3. In a medium pot, combine the remaining 4 cups of milk, all of the salt, and the remaining half of the sugar; bring to a boil over medium-high heat. Once boiling, quickly ladle one-third of it into the egg mixture, whisk to combine, and then pour this milk-egg mixture back into the pot. Continue cooking, whisking constantly, until the budino has thickened and the whisk leaves traces along the surface, 3 to 4 minutes.
4. Remove the pan from the heat, and whisk in the melted chocolate mixture and the vanilla. Strain through a fine-mesh strainer into a large bowl and then transfer to a serving dish or individual glasses or cups. Cover with plastic wrap pressed directly on the surface of the budino to prevent a skin from forming. Refrigerate until completely chilled. Serve drizzled with olive oil and a sprinkling of flaky sea salt.

*Yields 6–8 servings - Recipe adapted from Saveur.com*



## CHOCOLATE MOUSSE WITH OLIVE OIL AND SEA SALT

*This was the perfect ending to a very special meal at the home of Filipe Madeira of CARM, one of my favorite olive oil producers, in Portugal's Alto Douro region. It's delicious and decadent, so the portions are small.*

9 ounces dark chocolate  
1 cup heavy cream  
4 to 6 tablespoons extra virgin olive oil  
Flaky sea salt, such as Maldon or fleur de sel, for sprinkling

1. Place the chocolate in a heatproof glass or metal bowl. Heat the cream to a simmer and immediately pour it over the chocolate. Wait 5 minutes and then, using a spatula, slowly stir in a circular motion, starting in the center of the bowl and working your way out to the sides. Be careful not to add too much air to the mixture. Stir until the chocolate is fully melted and thoroughly blended with the cream. Cool at room temperature for at least 4 hours. The mixture will firm up as it sits.
2. Use a melon baller or very small ice cream scoop to scoop out balls of the mousse and place equal amounts in 6 highball glasses or glass bowls. Pour 2 to 3 teaspoons of the oil around the outer edge of each glass and sprinkle judiciously with the salt so that you'll get some mousse, olive oil, and salt in every bite.

*Yields 6 servings*





## SUGAR-FREE AND GLUTEN-FREE CHOCOLATE CHIP COOKIES

*Can a chocolate chip cookie actually be good and good for you? This recipe is gluten-free, sugar-free, and guilt-free, and it tastes just as sinful as the traditional kind.*

1/2 cup butter, softened

1/4 cup olive oil

3/4 cup golden monk fruit sweetener

2 teaspoons vanilla extract

2 large eggs

1/2 teaspoon baking soda

1/2 teaspoon salt

3 cups superfine blanched almond flour

1 1/4 cups sugar-free dark chocolate chips, such as  
Lily's or Guittard's "Joie"

2/3 cup toasted pecans or walnuts

2 tablespoons of unsweetened finely shredded coconut

1. Preheat your oven to 350°F. Line two baking sheets with parchment paper; set aside.
2. In the bowl of a stand mixer, cream together the butter, olive oil, and golden monk fruit sweetener. Add the vanilla and eggs, mixing until incorporated. Mix in the baking soda and salt. Add the almond flour, 1 cup at a time, beating well after each addition. Fold in the chocolate chips, nuts, and coconut with a wooden spoon.
3. Use a medium ice cream scoop to form roughly 24 rounds of dough and place them on the lined baking sheets about 3 inches apart. Bake for 11 to 13 minutes, or until golden brown around the edges.

*Yields 24 cookies*





## TRIPLE-CHOCOLATE SKILLET BROWNIES

*Three times the chocolate means three times the decadence in these fudgy treats. Butter and olive oil pair beautifully in this brownie round, which stays moist in the center and gets crispy around the edges. Using your grill is a great warm-weather way to make them without turning on your oven, but you can certainly bake them the conventional way by placing the skillet in a 350°F preheated oven for about 25 minutes. How can you improve on cocoa, chocolate chunks, and chocolate chips? Top each brownie wedge with a scoop of ice cream and a few drops of olive oil.*

4 tablespoons extra virgin olive oil,  
plus more for the pan  
3/4 cup all-purpose or pastry flour  
1/3 cup cocoa powder  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
8 tablespoons unsalted butter  
8 ounces dark chocolate

3/4 cup packed light brown sugar  
3/4 cup granulated sugar  
1 teaspoon espresso powder  
2 large eggs  
2 teaspoons vanilla extract  
1/2 cup milk  
1/2 cup semisweet or milk chocolate chips

1. Preheat your grill to medium-high, about 350°F, and set it up for indirect cooking. Use a paper towel to coat a 10-inch cast iron skillet with olive oil.
2. In a medium bowl, whisk together the flour, cocoa, salt, and baking powder; set aside. In a large bowl, microwave the butter and dark chocolate at 50 percent power until melted. Whisk in the 4 tablespoons of olive oil and then the sugars and the espresso powder. Next whisk in the eggs and vanilla. Add the flour-cocoa mixture and then the milk, stirring until the batter is smooth and the flour is thoroughly incorporated. Fold in the chips. Pour into the skillet, spreading in an even layer with an offset spatula.
3. Place the skillet on the grill grate on the side without coals or on the unlit side if using a gas grill. Cover the grill and cook until the tip of a knife inserted in the center of the skillet comes out almost clean (it should not be wet), about 25 minutes, but check after 20 minutes. Remove from heat and cool in the skillet for 10 minutes before cutting into wedges.

*Yields 8-10 servings*





## GRILLED FRUIT SKEWERS WITH CHOCOLATE DIPPING SAUCE

*Chocolate fondue becomes more fun when the fruits you're dipping have been dressed in olive oil and grilled. You can also do this on the stove using a skillet or griddle. Ladyfingers, olive oil loaf slices, and wedges of plain chocolate chiffon cake (see above) are equally finger-lickin' worthy! Note: Adjust the fruit selection to what's available seasonally in your area.*

### **For the grilled fruit:**

8 metal or wooden skewers  
16 pineapple cubes  
4 peaches, pitted and cut into quarters  
16 large strawberries  
Extra virgin olive oil  
Coarse salt

### **For the chocolate dipping sauce:**

16 ounces dark chocolate  
2 tablespoons extra virgin olive oil

1. If using wooden skewers, soak them in water for 20 minutes to keep them from burning too quickly.
2. Make the grilled fruit: Preheat your grill to medium-high. Skewer the fruit in an alternating pattern and place them all on a platter. Drizzle liberally with olive oil and sprinkle lightly with salt. Grill, turning the skewers every two minutes until fruit is tender and has just a slight but even char on all sides. Transfer back to your platter.
3. Make the chocolate dipping sauce: Melt 14 ounces of the chocolate in the top of a double boiler or heatproof bowl set over a pot over simmering, not boiling, water, stirring with a silicone whisk or spatula until fully melted. Carefully remove the bowl from the heat and place on a towel on your counter. Add in the rest of the chocolate, a few pieces at a time. Once all the chocolate has melted, stir in the olive oil and dip right away.

*Yields 8 servings*





## CANDIED ORANGE PEEL BARK

*Olive-oil infused chocolate is the foundation of this sweet-and-salty bar. It was inspired by one of my favorite desserts, a candied orange, flaky salt, and olive oil sundae. The citrus slivers and crunchy salt embedded in the chocolate will awaken all your senses! Have fun and get creative—dried fruits like figs and apricots are delicious additions.*

- 10 ounces dark chocolate
- 1 tablespoon extra virgin olive oil
- 1/2 cup candied orange peel, store-bought or homemade
- 1 tablespoon flaky sea salt, such as Maldon or fleur de sel, or to taste

1. Line a cookie sheet with wax paper.
2. Melt 8 ounces of the chocolate in the top of a double boiler or heatproof bowl set over a pot over simmering, not boiling, water, stirring with a silicone whisk or spatula until fully melted. Carefully remove the bowl from the heat and place on a towel on your counter. Add in the rest of the chocolate a few pieces at a time. This will temper it, or bring it down in temperature, so that the finished treat is silky and glossy. (If you have an instant-read thermometer, the chocolate on the stove should reach 118°F and go down to 90°F after you add in the rest.) Once all the chocolate has melted, stir in the olive oil.
3. Pour the melted chocolate onto the wax paper and use an offset spatula to smooth it out into a rectangle about 1/4-inch thick. Let it finish cooling to room temperature, but don't let it get firm before proceeding. Scatter the candied orange peel in a random pattern over the chocolate and then do the same with the salt. Let the bark harden in a cool spot for two or more hours or in the fridge for 30 minutes, and then break it into random-sized pieces. Store in a cookie tin in the fridge.

*Yields 10 servings*





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