

## Ultimate Chocolate Ganache Olive Oil Truffles

Extra virgin olive oil combined with semi-sweet chocolate & flaky sea salt make for truffle candies infused with delicious flavors. So luscious, 1 truffle won't be enough! Approx. 30 truffles

### Simple Ingredients

- ½ cup Villa Graziella Organic Extra Virgin Olive Oil.
- 2 cups, 12 ounces, chopped semi-sweet chocolate or chips.
- ¾ cup heavy cream.
- 2 teaspoons flakey sea salt.
- 2 teaspoons light corn syrup *-optional-*
- Dutch process cocoa powder for finishing.

### Easy Directions

1. In a large bowl, combine the chopped chocolate or chips with sea salt, set aside.
2. Add the cream and corn syrup to a small saucepan, mix & simmer over medium-high heat until it begins to boil.
3. Remove from heat, pour the cream mixture over the chocolate & sea salt, let it sit for 1 minute.
4. Gently stir with a small whisk or flexible spatula, starting in the center working outward as the ingredients begin to emulsify. Continue to stir until the mixture thickens.
5. *Slowly* pour in the olive oil, stirring constantly until fully blended and the olive oil is completely absorbed with the chocolate. Cover the bowl, refrigerate about 2-3 hours until firm but not hard.
6. As the chocolate chills, add the cocoa powder to a shallow bowl or plate, set aside.
7. Line a baking sheet with parchment paper, set aside.
8. Remove the chocolate mixture from the refrigerator, scoop the chocolate with a 1 tablespoon cookie scoop or measuring spoon, rolling each into a ball with your hands. They will soften as you do this, you can alternately rinse your hands in cold water.
9. Roll the balls in the cocoa powder to coat, then place on the baking sheet. Refrigerate until firm, 2 hours to overnight.
10. Remove from refrigerator, serve, & enjoy!

### Helpful Hints

- What is ganache? Chocolate mixed with a liquid. In this recipe, warm cream melts the chocolate to a velvety texture. Once cool, it forms an icing or shell. Ganache can also be used as a filling, frosting or glaze.
- What is an emulsion? A mixture of 2 or more ingredients that float aside the other unless mixed. Like vinegar & oil, in this recipe, the chocolate with warm cream.
- Dark or semi-sweet chocolate has richer flavor than milk chocolate. Heavy cream makes for a more velvet like consistency than regular milk.
- Olive oil balances the rich ingredients while corn syrup can be added for a glossy, smooth texture.
- Make ahead, refrigerate and store in an airtight container 1 week.