



dark chocolate

dark balsamic vinegar

5 wonderful ways to enjoy our *dark chocolate* balsamic vinegar

- drizzle over peanut butter swirl ice cream
- pour over fresh strawberries and/or raspberries
- add a touch to your Mexican mole sauce (instead of using cocoa powder)
- mix with equal parts of our *white coconut balsamic* and drizzle over vanilla gelato
- add a touch to your favourite tiramisu recipe

try blending with any of the following extra virgin olive oils

- blood orange extra virgin olive oil
- chipotle extra virgin olive oil
- butter extra virgin olive oil (“cocoa butter”)

scroll down to check out the following recipes

- *dark chocolate balsamic tiramisu*
- *turkey mole with dark chocolate balsamic vinegar*

dark chocolate balsamic tiramisu

ingredients

- 6 egg yolks
- 4 tablespoons sugar
- 1 pound mascarpone (at room temperature)
- 1³/₄ cups cooled, espresso
- 3 tablespoons **dana shortt gourmet dark chocolate balsamic vinegar**
- 24 ladyfingers
- 1/3 cup bittersweet chocolate shavings

method

1. Using a stand mixer with whisk attachment, beat egg yolks and sugar until thick, about 5 minutes. Add room temperature mascarpone to the egg yolks and beat until smooth. Add 1 tablespoon of espresso and one tablespoon of balsamic and mix until thoroughly combined.
2. In a shallow bowl, mix the remaining espresso and Dark Chocolate Balsamic. Briefly dip each ladyfinger into espresso mixture. Allowing the ladyfingers soak too long will cause them to fall apart.
3. Place the ladyfingers on the bottom of a 13 by 9 inch baking dish, breaking them in half if necessary in order to fit the bottom. Evenly spread 1/2 of the mascarpone mixture over the ladyfingers. Arrange another layer of soaked ladyfingers and top with remaining mascarpone mixture. Cover with plastic wrap and refrigerate for at least 2 hours or up to six. Before serving, sprinkle the top with chocolate shavings.

turkey mole with dark chocolate balsamic and chipotle olive oil

ingredients

- 2 pounds boneless skinless turkey breast cut into “turkey tenders”
- 1 medium yellow onion, peeled and quartered
- 6 cloves garlic, peeled and smashed
- 1 sprig fresh oregano
- ¼ cup fresh cilantro, chopped
- mexican rice, as an accompaniment
- chopped cilantro leaves, for garnish
- corn tortillas, on the side

ingredients for mole sauce

- 8 dried ancho chilies, stemmed and seeded
- 4 pasilla chilies
- 1 quart chicken stock
- 5 tablespoons **dana shortt gourmet chipotle extra virgin olive oil**
- 4 tablespoons pumpkin seeds (pepita’s)
- 1 medium yellow onion, diced
- 3 cloves garlic, crushed
- ½ cinnamon stick, broken into pieces
- 3 black peppercorns
- ½ teaspoon coriander seeds
- ½ corn tortilla, torn into small pieces
- 1/3 cup **dana shortt gourmet dark chocolate balsamic vinegar**
- ¾ teaspoon salt

directions

1. In a large pot, place the turkey, quartered onion, garlic, oregano, and cilantro. Cover with water by 2 inches and bring to a boil. Lower the heat and simmer until the turkey is just cooked through, 20 to 30 minutes. Reserve the poaching liquid.
2. In a large heavy dry skillet, toast the chilies to a deep brown color over medium-high heat, turning, 1 to 2 minutes. Place in a bowl, cover with hot stock, and soak for 20 to 30 minutes. Drain and transfer to a blender. Puree the mixture, adding poaching liquid as necessary, to consistently blend.
3. In a large skillet or sauté pan, heat 1 tablespoon of Chipotle Olive Oil over medium-high heat. Add the toasted pumpkin seeds. Stir until golden brown, 2 to 3 minutes. Drain on paper towels and add to the blender with the chilies.
4. Heat 1 tablespoon of the oil in the pan over medium heat. Add the onions and garlic and cook, stirring, until soft and starting to color, 6 to 7 minutes. Add the cinnamon and coriander seeds and cook, stirring, until golden brown, about 2 minutes. Add to the blender.