

CHOCOLATE BALSAMIC REDUCTION

Ingredients

- 1 qt. Balsamic Vinegar
- 4 oz. Dark Chocolate

Directions

1. Pour vinegar into a medium sauce pan and bring it to a boil. Reduce and simmer on low heat and cook for 20-30 minutes or until vinegar has become thick enough to coat the back of a spoon. Vinegar should be reduced by $\frac{3}{4}$.
2. While the vinegar is still warm, incorporate the dark chocolate, mix until the chocolate is smooth and both ingredients are fully combined. Hold at room temperature.

CHOCOLATE COVERED STRAWBERRIES, TUXEDO STYLE

Ingredients

- 4 oz. Dark Chocolate
- 4 oz. White Chocolate
- 16 ea. Long-Stem Strawberries



Directions

1. Rinse and drain the strawberries. Pat completely dry.
2. Put the dark and white chocolate into two separate heatproof medium bowls.
3. Fill a medium sauce pan with 2 inches of water and bring to a simmer over medium heat. Turn off the heat; set the bowls of chocolate over the water to melt. Stir until smooth. Once the chocolate is melted and smooth, remove the bowls from the heat. Line a sheet pan with parchment or waxed paper.
4. Holding the strawberries by the stem, dip them into the white chocolate, twisting the strawberry so that the chocolate forms a “tail” at the end. Set the strawberries on the parchment paper and chill.
5. Using the dark chocolate, dip the strawberries on their side leaving a center V showing the white chocolate.
6. Use a tooth pick or very small piping bag to draw the bow tie and the buttons. Make it look like the top of a tuxedo. Chill for at least 10 minutes in the refrigerator. Drizzle with the balsamic-chocolate reduction (see additional recipe) for an even more elegant decadent presentation.

DARK CHOCOLATE BARK

Ingredients

- 1.5 lb. Dark Chocolate
- 8 Tbsp. Pistachio Nuts, Shelled
- 8 Tbsp. Cherries, Dried
- 1/2 tsp. Sea Salt
- Cooking Spray

Directions

1. Melt chocolate in a bowl or pan over a double boiler of simmered water, continuously stirring the chocolate to a temperature of 110 degrees.
2. Roughly chop pistachios and dried cherries.
3. Lightly coat a cookie pan with cooking spray or line it with parchment paper.
4. Pour in melted chocolate and smooth with a spatula into an even layer.
5. Sprinkle pistachios, dried cherries and sea salt onto chocolate. Chill in the refrigerator until completely set - about 30 minutes.
6. Peel chocolate off parchment paper and break into pieces.