



TRIPLE THREAT CHOCOLATE W/ OLIVE OIL GANACHE



We introduced an unrivaled dessert - the Triple Threat Chocolate Torte. This elegant dessert marries three components: a rich flourless chocolate torte, a scoop of creamy chocolate Häagen-Dazs, and topped with rich olive oil ganache. A rich and sweet death by chocolate!

Recipe Yield: 1
Prep Time: 5 min
Total Time: 6 min



Chef tips: For ganache adjust the cocoa power and honey for desired thickness and sweetness. This is the best chocolate sauce you will ever have!!!



Directions

step 1

For olive oil ganache mix all ingredients together. Adjust for desired thickness and sweetness.

step 2

Plate as shown

Ingredients

1 slice Sweet Street Flourless
Chocolate Torte
1 scoop Haggen Daz Chocolate Ice
Cream
Garnish: Hershey Cocoa Powder

Olive Oil Ganache

1/2 cup Sovena Extra Virgin Olive
Oil

1/2 cup Hershey Cocoa Powder

2 tbsp Barkman Honey