

Tangerine Balsamic Brownies

INGREDIENTS:

- 1/2 cup of mild D'Olivo Ultra Premium Extra Virgin Olive Oil
- 1 cup white sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 1/2 cup all-purpose flour
- 1/3 cup unsweetened high quality cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup chopped walnuts (optional)

GANACHE:

- 9 ounces best quality bittersweet chocolate, chopped
- 1 cup heavy cream
- 2 tablespoons D'Olivo Tangerine Dark Balsamic Vinegar
- 2" long strip of tangerine zest
- a pinch of kosher salt - optional

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.

In a medium bowl, mix the D'Olivo UP EVOO, sugar, and vanilla. Beat in eggs. Combine flour, cocoa, baking powder, and salt; gradually stir into the egg mixture until well blended. Stir in walnuts, if desired. Spread the batter evenly into the prepared pan.

Bake for 20 to 25 minutes, or until the brownie begins to pull away from edges of pan. Let cool on a wire rack before cutting into squares.

For Ganache:

Place the chocolate into a medium bowl. Heat the cream, salt, and tangerine zest in a small saucepan over medium heat. Bring just to a bare simmer, watching very carefully because if it boils for a few seconds, it will boil out of the pot and scorch. When the cream has come to a simmer, remove the zest, pour over the chopped chocolate, and whisk until smooth. Stir in the D'Olivo Tangerine Balsamic. Allow the ganache to cool, looking for a spreadable consistency before frosting the brownies. Start at the center of the brownies and work outward.

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