



## **Olive on Tap Chocolate Parfait with Extra Virgin Olive Oil**

Don't let the name put you off, the richness of high-quality chocolate is balanced by the fruitiness of the olive oil. This lush dessert is perfect for anytime.

INGREDIENTS: 7 ounces bittersweet chocolate (must be at least 70% cacao) \* 1/2 cup **Olive on Tap Butter Extra Virgin Olive Oil**  
1 vanilla bean, scraped \* 4 eggs, separated \* 2/3 cup powdered sugar \* 1/3 cup brewed coffee \* pinch of sea salt (optional)

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In a saucepan over low heat, gently melt the chocolate and cool to room temperature. Add the olive oil and the scraped vanilla bean and coffee and set aside. Combine the yolks and confectioners' sugar and whisk until foamy. Add to the chocolate mixture. In the bowl of a stand mixer fitted with a whisk attachment, beat the whites to stiff but glossy peaks; fold the whites into the chocolate. Pour into dessert cups and chill at least 4 hours or pour into a parchment or plastic-lined mold and freeze for 4 hours. I like to garnish the mousse with a sprinkle of sea salt. The salt gives the chocolate a "sparkly" flavor. Because this recipe is all about chocolate, it goes without saying that the chocolate has to be great in order to make a great mousse. I use 70% Bittersweet Chocolate or, I use Callebaut 71% Bittersweet Chocolate.