

© Céline de Cérou pour France Olive

dark chocolate truffle with almond

and PDO huile d'olive de Nice

For 20 truffles:

- *200 g dark chocolate*
- *250 ml double cream*
- *10 cl **PDO huile d'olive de Nice***
- *40 g crushed almonds*

Coating:

- *Unsweetened cocoa powder*
- *Toasted crushed almonds*

Preparation: 30 min
Cooking: 5 min
Resting time: 3h

Chop the chocolate.

Bring the cream to a simmer. Pour the hot cream on the chocolate and stir until a smooth ganache is obtained. Stir in the PDO huile d'olive de Nice and the crushed almonds.

Store in the refrigerator for 3 hours.

Toast the crushed almond in a pan.

Using a spoon, scoop out balls. Roll them in the cocoa or the toasted almond powder.

An even more delicious version : place a whole toasted almond or a small dry apricot in the middle of each truffle.

What about the olive oil?

We advise you to use a delicate-tasting PDO huile d'olive de Nice for its sweetness and its aromas of almond, raw artichoke, broom flours, hay, grass, leaves, pastry, ripe apple and dried fruit, and its lemony notes.

You can also use one of these PDO olive oils: Nyons or Languedoc.

Financed by the European Union, FranceAgriMer and France Olive Production.

REG. (UE) 2021/2115 P.O.
OCM OIL year 2026