

# Sutter Buttes Olive Oil Chocolate Mousse



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A rich decadent treat that will leave your sweet tooth satisfied and your spoon clean. Olive oil adds a smoother and more creamy texture than that of a traditional chocolate mousse. The perfect dessert for any chocolate lover.

## Ingredients:

- 1/2 cup Sutter Buttes Arbequina Extra Virgin Olive Oil
- 1 heaping cup of quality dark chocolate
- 1 cup of heavy cream

## Directions:

Gently melt the chocolate in a bowl standing over a pot of simmering water. Let chocolate cool slightly. Stir in the olive oil.

Whip the cream to soft peaks and then add the melted chocolate and olive oil mixture to the whipped cream. Fold together until just blended. Serve in small bowls or martini glasses. Top with fresh berries, orange peel, shaved chocolate, or biscotti.

Holiday Additions:

Top with holiday peppermint sticks.

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