



# Blood Orange Chocolate Truffles

## Ingredients

- 4 oz bittersweet chocolate, chopped
- 3.5 oz heavy cream
- 1 teaspoon [Fustinis Blood Orange Olive Oil](#)
- 1/2 teaspoon [Fustinis Cara Cara Vanilla Balsamic](#)
- 1/4 teaspoon salt
- 1/4 cup cocoa powder

## Directions

### Step 1.

Heat cream to a bare simmer, and pour over chopped chocolate. Cover and let sit 5-10 minutes until completely melted. Stir in Blood Orange olive oil, Cara Cara Vanilla balsamic, and salt until mixture is completely smooth then refrigerate until hard.

### Step 2.

When set, scoop the chocolate with a 1" portion scoop and roll into spheres with your hands. Roll truffles in the cocoa powder and knock off excess powder.