

Blood Orange Olive Oil and Sea Salt Fudge

4 steps, 5 ingredients, 6 minutes away from pure decadence

YIELD: 16 squares 2"x 2"
 PREP TIME: 2 minutes
 COOK TIME: 4 minutes
 TOTAL TIME: 6 minutes (add additional 40 minutes if making candied oranges.)

INGREDIENTS

OPTIONAL Candied Orange Slices: Yield 7-9 slices

- 1 sheet parchment paper
- 1 orange, sliced ¼" thick, seeds removed
- 4 Tbsp. GC Napa Valley Natural Culinary Lavender Infused Honey

Blood Orange Fudge:

- 2 sheets parchment paper, cut 8" x 16"
- ½ tsp. canola oil or canola oil cooking spray
- ½ tsp. + 3 Tbsp. GC Napa Valley Natural Blood Orange Olive Oil *
- 4 Tbsp. heavy cream
- 2 tsp. orange zest
- 3 cups (18 oz.) 60% cacao bittersweet chocolate chips, Ghirardelli preferred
- 2 tsp. + ⅛ tsp. GC Napa Valley Natural Orange Finishing Sea Salt
- Optional garnish: Candied Honey Orange Slices, 3 roughly chopped, 1 left whole



TO PREPARE

- **Prepare Candied Orange Slices:** Preheat oven to 175 degrees. Place parchment paper on baking sheet followed by a wire cooling rack. Lay orange slices on the rack in a single layer. Warm Lavender Infused Honey in microwave at 5 second intervals to just spreading consistency. Evenly spread on each side of the orange slices. Bake until crisp, about 40 minutes.
- **Prepare Blood Orange Fudge:** Brush very lightly or mist with an olive oil mister an 8"x 8" square baking pan with canola oil to make parchment stick. See FOODIE TIPS IN THE KITCHEN: The Olive Oil Mister, A Must-Have Kitchen Tool.
- Center one parchment strip inside pan. Press edges up against the two sides, making sure the excess hangs over the edges to create a sling. Brush very lightly or mist with an olive oil mister the parchment in the pan, then repeat with second parchment strip the opposite direction. Brush or mist top of second parchment with ½ tsp. Blood Orange Olive Oil.
- Add heavy cream, orange zest and bittersweet chocolate chips to a medium size pan over low heat. Stir until chips are melted. Remove from heat. Stir in 3 Tbsp. Blood Orange Olive Oil.
- Pour melted chocolate mixture into parchment lined baking pan. Spread evenly. Sprinkle 2 tsp. Orange Finishing Sea Salt on top.
- Refrigerate 3 hours. Gently lift fudge from pan using the parchment sling. Place on cutting board. Slice into 2"x 2" squares.

TO SERVE

Arrange Blood Orange Olive Oil and Sea Salt Fudge on a serving platter with some pieces randomly stacked. Sprinkle 1/8 tsp. Orange Finishing Sea Salt for presentation. Add optional garnishes of chopped Candied Honey Orange Slices sprinkled on top fudge and 1 whole candied orange slice to accent the plate

WINE PAIRING

2015 Gabrielle Limited Cask 321 Cabernet Sauvignon, Napa County

SHOPPING LIST

Organic, farmers market, garden grown, GMO-free products highly suggested

- ½ pint (8 fl. oz.) heavy cream
- 1 orange
- 2 pkgs. 10 oz. 60% cacao bittersweet chocolate chips, Ghirardelli preferred
- Optional garnish: Candied Honey Orange Slices
- Recommended equipment: Olive oil mister

GC NAPA VALLEY PRODUCTS FROM PREVIOUS SHIPMENTS
 GC Napa Valley Natural Blood Orange Olive Oil *
 * Or substitute with GC Napa Valley Natural Orange Olive Oil

GC NAPA VALLEY PRODUCTS IN CURRENT SHIPMENT
 GC Napa Valley Natural Orange Finishing Sea Salt 3 oz jar

FROM YOUR PANTRY

- 2 sheets parchment paper
- 1 bottle canola oil or canola oil cooking spray