

Certainly! Here's a recipe for Marscarpone cheese stuffed strawberries with blood orange fused olive oil and dark chocolate balsamic vinegar:

Ingredients:

- 16 large strawberries
- 8 oz marscarpone cheese
- 2 tbsp powdered sugar
- 2 tbsp blood orange fused olive oil
- 1 tbsp dark chocolate balsamic vinegar
- 2 oz dark chocolate chips

Instructions:

1. Rinse the strawberries and cut off the tops.
2. Use a small knife or a melon baller to scoop out the centers of the strawberries, creating a little well for the filling.
3. In a medium bowl, mix together the marscarpone cheese, powdered sugar, and blood orange fused olive oil until smooth.
4. Using a piping bag or a small spoon, fill each strawberry with the marscarpone mixture.
5. In a double boiler or in the microwave, melt the dark chocolate chips.
6. Drizzle the melted chocolate and the dark chocolate balsamic vinegar over the top of the filled strawberries.
7. Chill the strawberries in the refrigerator for 30 minutes to allow the filling to set.
8. Serve the Marscarpone cheese stuffed strawberries chilled.

Enjoy!

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