

GORGONZOLA DOLCE WITH DARK CHOCOLATE

Preparation time: 5 minutes
Makes: 60 pieces

100g (3½ oz) dark chocolate,
minimum 60% cocoa solids
350g (12oz) Gorgonzola dolce

Chop the chocolate into medium-sized chunks, about the size of your thumbnail, using a sharp knife.

Cover the entire surface of the cheese with the chunks of chocolate, pressing it in gently.

Make sure that the cheese is densely covered, as you do need a high proportion of chocolate to cheese to get the full benefit of this recipe.



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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

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