

## *Orange Truffle Dolce Balsamic Vinegar* makes a delicious Chocolate Orange Trifle



Layer Ladies Fingers in the base of a glass dessert bowl and soak the sponges in our **Orange Truffle Dolce Balsamic Vinegar**.



Place fruit and a jelly of your choice on top of the sponge and allow to set - we used Peach & Mandarins in an orange jelly.



Then cover with a topping of your choice - we used a chocolate blancmange and decorated with grated chocolate & sliced dried apricots. Serve with cream.



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for more unique & delicious ways to use our unique **Dolce Collection**.

### **Variations on a Theme.....**

**Black Forest Trifle** - use our **Black Forest Dolce Balsamic Vinegar**, fresh cherries in a cherry jelly and a chocolate & whipped cream topping

**Tropical Fruit Trifle** - use our **Pina Colada Dolce Balsamic Vinegar**, tropical fruits in a pineapple jelly with a vanilla topping and almond flakes to decorate

### **Other Orange Truffle ideas.....**

Marinate slices of oranges or whole satsumas/clementines in Orange Truffle and cook over a low heat until soft. Serve with vanilla icecream and sprinkle with our Dolce Spice Blend.

Simply dip Ladies Fingers, Victoria Sponge, or a sweet bread like Brioche into any of our Dolce Balsamic Vinegars for a delectable dessert!