Chocolate- olive oil lollies

1 Cover a thin plastic chopping board with cling film, you might want to fixate it with some scotch tape. Arrange bamboo skewers on it and leave enough room inbetween for the lollies' heads.

2 Heat the chopped dark chocolate slowly in a bain- marie. You can temper the chocolate, but since it will be frozen afterwards, there is really no need to. Fill the melted chocolate in a parchment cone and - using light pressure - pipe the outline of the lolly. If the outline is very thin, draw two or three circles. Once done with all your bamboo skewers, carefully transfer the chopping board to the freezer. The chocolate should become solid within 10 to 15 minutes (do not lift lollies from the cling film).

3 Remove the almost- lollies from the freezer and carefully fill the inner rings with olive oil, an espresso spoon works just fine. Don't overfill. Transfer to the freezer again (very carefully) and let solidify. This should take a few hours.

4 Gently detach the lollies from the cling film and eat or serve immediately. Be prepared for an extravagant and absolutely delicious flavor experience, *melting olive oil meets frozen chocolate* . Don't even try to take photos, unless you want to have oil dripping everywhere... ;)

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Recipe source: adapted from Molekularküche, Thomas Vilgis, p.27

Required time: preparation ~10 min. plus a few hours of chilling

Ingredients (amounts by guess and by gosh):

* high quality dark chocolate
* fruity olive oil
* bamboo skewers

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