



Berries with Dark Chocolate Balsamic Vinegar

Description



A simple, but delicious and impressive dessert. Perfect for a casual get together or an elegant dinner party!

Ingredients:

- 3/4 C. strawberries (rinsed, stemmed and quartered)
- 3/4 C. raspberries (rinsed)
- 3/4 C. blackberries (rinsed)
- 6 T. The Olive Tap's [Dark Chocolate Balsamic Vinegar](#)
- 6 lg. Italian Biscotti, (broken into bite size pieces)

- 4 oz. Mascarpone cheese (stirred for a smooth consistency)

Directions:

1. Prepare berries, rinse and layout all berries on a paper towel. Slightly pat dry, but be careful not to crush the berries. Place all of the berries in a medium bowl and gently stir to distributed berries evenly.
2. Divide the biscotti pieces into 4 bowls.
3. Spoon the berries into the bowls, reserving 4 strawberries for garnish.
4. Pour the Dark Chocolate Balsamic Vinegar over the berries and top with a dollop of mascarpone.
5. Garnish with a single berry on top of the mascarpone. Serve immediately.

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/berries-with-dark-chocolate-balsamic-vinegar/>

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