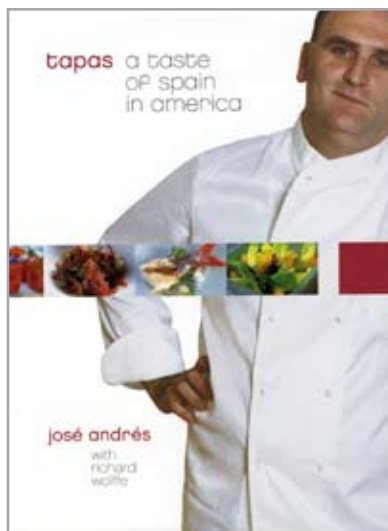


# Put some passion in Valentines Day: Rioja and Chocolate

A vibrant Rioja crianza and this passionate dessert from famed Spanish chef, José Andrés may change the way you look at Valentines Day forever. • About Chocolate and the recipe, José says: "I don't want to be chauvinistic here, but Spaniards are the people who brought cocoa beans back to Europe. By the eighteenth century, the royalty and the aristocracy of Spain were drinking chocolate sweetened with sugar all day long. Chocolate bars as we know them today would come later from central Europe. Spaniards will always have a sweet tooth for chocolate and this simple dessert is one of the best examples of that — a uniquely Spanish mix of olive oil and chocolate on bread."



## **Pan con chocolate, aceite y sal** **Rustic bread with dark chocolate, olive oil, and salt**

Serves 4

- 4 1/2 inch thick slices rustic bread (see tips)
- 4 ounces dark chocolate
- 4 tablespoons Spanish extra-virgin olive oil
- Sea salt to taste

Heat the oven to 200 degrees.

Toast the slices of bread in a toaster until brown. Using a knife, break the chocolate into small pieces. Scatter them over the toasted bread and place in the oven until the chocolate melts, about 5 minutes.

Drizzle with the olive oil, sprinkle a little salt on top, and serve.

### **José's tips:**

Make sure you use a good country bread with a thick crust and a light interior, full of holes — not a dense sourdough. The chocolate itself is a matter of taste; some prefer it bitter, others like it sweet and milky. Experiment with your favorite chocolate.

### **Vibrant Rioja's tips:**

Which Rioja you choose to match with this recipe is a matter of personal choice. A crianza with its hints of raspberries and cherries will go well with the chocolate. On the other hand, the subtlety and balance of a reserva or gran reserva will bring out the structure of a high quality chocolate. If you don't have your personal favorite, your local wine proprietor should be able to help you select a great Rioja for this dessert.

If you have wine tips or recipes you'd like to share with Vibrant Rioja, please write us at [VibrantRioja@CommunitasOnline.com](mailto:VibrantRioja@CommunitasOnline.com)

