

Green Jalapeno Pepper Sauce

Jalapeno Pepper, Onion, Garlic, Lime Juice, Salt, Vinegar, Ginger, Herbs & Spices.

Rating: Not Rated Yet

Price

Price with discount \$6.99

Sales price \$6.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

Green Jalapeno Pepper Sauce

Delight in the fresh and fiery flavors of Green Jalapeno Pepper Sauce. This hot sauce features the zesty kick of Jalapeno Peppers, perfectly balanced with the savory notes of Onion and Garlic. The tangy brightness of Lime Juice and Vinegar adds a refreshing twist, while the warm undertones of Ginger enhance the depth of flavor. Seasoned with Salt and a blend of Herbs & Spices, this sauce promises to add a lively and spicy punch to any dish. Perfect for those who love a bold and flavorful experience, Green Jalapeno Pepper Sauce is your go-to for a burst of vibrant heat.

Spicy Green Jalapeno Chocolate Truffles

Ingredients:

- 8 oz (225g) dark chocolate, chopped
- 1/2 cup heavy cream
- 2 tablespoons Green Jalapeno Pepper Sauce (adjust to taste)

Green Jalapeno Pepper Sauce

- 1 tablespoon unsalted butter, room temperature
- 1/4 teaspoon ground ginger (optional)
- Cocoa powder or powdered sugar (for coating)

Instructions:

1. **Prepare the Ganache:** Place the chopped dark chocolate in a heatproof bowl. In a small saucepan, heat the heavy cream over medium heat until it just begins to simmer. Remove from heat and pour the hot cream over the chopped chocolate. Let it sit for a minute to melt the chocolate.
2. **Mix the Ganache:** Gently stir the chocolate and cream together until the mixture is smooth and well combined. Stir in the Green Jalapeno Pepper Sauce, unsalted butter, and ground ginger (if using) until fully incorporated.
3. **Chill the Ganache:** Cover the bowl with plastic wrap and refrigerate the ganache for at least 2 hours, or until it is firm enough to scoop.
4. **Form the Truffles:** Once the ganache is firm, use a small spoon or a melon baller to scoop out small portions of the ganache. Roll each portion into a ball with your hands.
5. **Coat the Truffles:** Roll each truffle in cocoa powder or powdered sugar to coat. You can also get creative and use other coatings like crushed nuts or shredded coconut.
6. **Serve and Enjoy:** Place the truffles on a plate or in small paper cups. Serve and enjoy the rich and spicy flavors of the Spicy Green Jalapeno Chocolate Truffles!

These Spicy Green Jalapeno Chocolate Truffles are sure to impress with their unique and bold flavors. Enjoy the delightful combination of spicy and sweet with every bite! ????

Reviews

There are yet no reviews for this product.

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