

Calzoncelli, my edible gift for the Italian Table Talk

Yield: 4 min
Total Time: 140 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-dark-chocolate-mousse-recipe>

Ingredients:

- 4 3/4 cups flour
- 1 pinch salt
- 1/2 cup sugar
- 2 eggs lightly beaten
- 7 3/8 tablespoons extra virgin olive oil
- 7/8 cup white wine
- 2 3/4 cups toasted almonds peeled and
- 1 1/4 cups sugar
- 1 lemon organic
- 1 3/16 cups dark chocolate

Nutrition:

1. Calories: 2040 calories
2. Carbohydrate: 258 grams
3. Cholesterol: 110 milligrams
4. Fat: 94 grams
5. Fiber: 21 grams
6. Protein: 42 grams
7. SaturatedFat: 18 grams
8. Sodium: 130 milligrams
9. Sugar: 115 grams

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