

How to make Dark Chocolate Bark:

Ingredients

16 ounces very good semisweet chocolate, finely chopped or disks
1 cup whole roasted unsalted almonds
Sea Salt to taste (optional for finishing only)
Parchment Paper

General Procedure:

1. Line a sheet pan with parchment paper
2. Melt the chocolate in a heatproof bowl set over a pan of simmering water, a double boiler, or in a microwave oven, stirring continuously. Add the nuts and coat completely
3. Pour the melted chocolate over the paper and spread to form a rectangle. Sprinkle with a pinch or two of sea salt. Set aside for 20-40 minutes in refrigerator until firm.
4. Cut the bark in 1-by-3-inch pieces and serve at room temperature. Break the bark for a more rustic look
5. Transfer to airtight container between sheets of wax paper and keep in fridge until ready to serve

Variations:

- Substitute salted nuts/omit sea salt on top
- Coconut: Toast shredded coconut on sheet pan in 300 degree oven.
- Dried Cherries
- Substitute 8oz milk chocolate and 8oz dark chocolate. Heat separately and swirl together on pan

My Favorite Resources and Brands:

Online:

Organic Chocolate

Santa Barbara Chocolate Co.

www.SantaBarbaraChocolate.com

Michigan Dried Cherries:

Cherry Republic

www.cherryrepublic.com

Whole foods carries several combinations of nuts and does have chopped bulk chocolate

*I don't recommend "morsels" or "candy wafers" sold for cookies, chocolate fountains or dipping. These are more affordable but the quality and density is very important for this type of bark

Have fun with it! It's Chocolate!

Courtesy of Cooking Matters

Pamlillis.com

