

CRUNCH TIME

Chocolate Bark



INGREDIENTS:

200g White chocolate – real or compound
200g Milk chocolate – real or compound
Freeze-dried strawberries or mango pieces
Dried fruit – cranberries, raisins
Mini Marshmallows
Shelled Pistachios or Almonds
Jaffa Balls (cut in half)
Chocolate Freckles (cut in half)
Pretzels – cut into pieces
Silver/Gold Balls (Cachous)

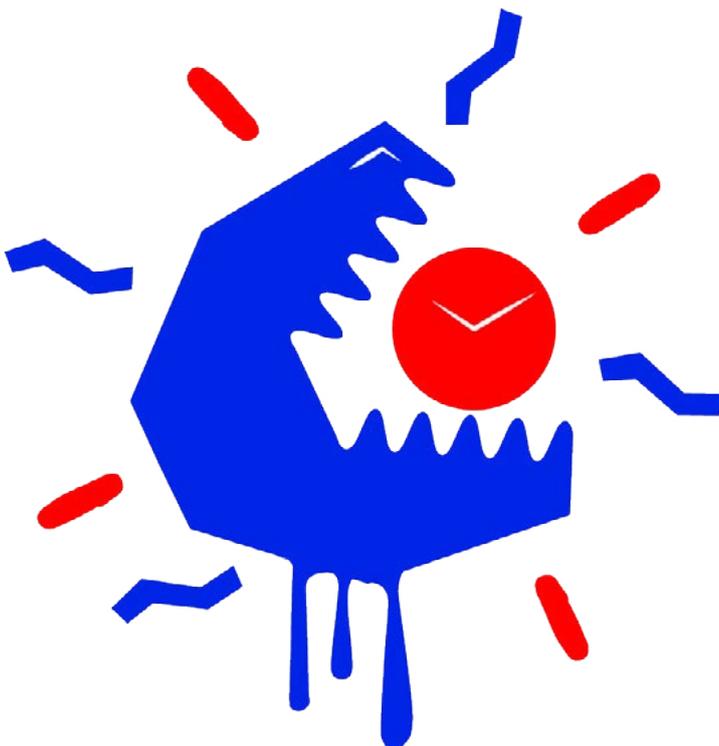
EQUIPMENT:

2 Microwave proof bowls
2 Spatulas
2 Greaseproof paper lined baking trays
Chopping Board
Knife



METHOD:

1. Melt the white chocolate in the microwave on a high heat for 20 seconds then stir the mixture, then another 10 seconds and stir, then another 10 seconds and stir and a final 10 seconds and stir – a total of 50 seconds.
2. Pour the melted white chocolate onto the paper lined baking tray and using a spatula, evenly spread the chocolate over the baking paper – leave a small gap around the edge of the paper.
Let the white chocolate set in the fridge
3. Melt the milk chocolate in the microwave
4. Pour the melted milk chocolate over the top of the set white chocolate and use a spatula to spread the milk chocolate over the white chocolate.
5. Have a different selection of food decorations ready to use and while the milk chocolate is still setting, sprinkle your selection over the milk chocolate – you can push the decorations slightly into the chocolate if you like.
6. Leave the milk chocolate to set completely in the fridge
7. Remove the baking paper and cut or break the chocolate into strips, squares or shards of bark.
8. Chocolate bark is lovely for snacking on and also makes great gifts. Keep the bark in an airtight container or if making it as gifts, keep it sealed in plastic gift bags.



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