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DARK CHOCOLATE BARK

12 servings • 1 Serving = 1 Oz

INGREDIENTS

- 8 ounces 70-80% chocolate, chopped
- ½ cup pistachios, divided
- zest of 1 small orange (optional)
- ¼ cup dried Turkish figs
- ¼ teaspoon finely chopped rosemary
- ¼ teaspoon ground cinnamon
- coarse sea salt, for sprinkling

DIRECTIONS

1. Set up a bain marie or double boiler: Add water to a 2-quart saucepan and bring to a boil. Reduce heat to a simmer and cover with a heat-proof bowl. The bowl should sit snugly in the pan, but should not touch the water. Line a baking sheet with wax paper or silicone baking pad.
2. Add the chocolate and allow to melt slowly.
3. Meanwhile, toast the pistachios in a dry skillet over medium-high heat, for about 5-7 minutes.. Be careful not to burn them. Remove the skillet from the heat and divide the pistachios.
4. Place the zest of the orange onto a paper towel to absorb any excess moisture.
5. Once the chocolate is melted, whisk with a spatula until all the pieces are completely smooth. Stir in ¼ cup pistachios, orange zest, chopped figs, rosemary, and cinnamon. Stir to combine, and then pour onto the lined baking sheet, smoothing out and spreading the mixture with a spatula. Sprinkle the other ¼ cup of pistachios and coarse sea salt on top. Refrigerate for 1 hour or until fully set.
6. Break into pieces and enjoy. Store in an airtight container in the refrigerator.

NUTRITION FACTS Serving Size = 1 oz (28g); Servings per container = 12; Calories 150; Total Fat 10g (15%); Saturated Fat 5g (25%); Cholesterol 0mg (0%); Sodium 55mg (2%); Total Carbohydrate 12g (4%); Dietary Fiber 3g (12%); Sugars 7g; Protein 3g.

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