



Dark Chocolate Hazelnut Bark

12 Servings • 1 Serving = 1 Ounce

INGREDIENTS

- 8 ounces 70-80% chocolate, chopped
- ½ cup hazelnuts, divided
- Optional: zest of 1 small orange
- ¼ cup dried apricots, chopped and divided
- ¼ teaspoon ground cinnamon

DIRECTIONS

1. 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.
2. Add the chocolate and allow to melt slowly.
3. Place the zest of the orange onto a paper towel to absorb any excess moisture.
4. Once the chocolate is melted, stir half of the hazelnuts, orange zest, half of the apricots, and cinnamon. Stir to combine, and then pour onto a baking sheet lined with wax paper, smoothing out and spreading the mixture with a spatula.
5. Sprinkle remaining hazelnuts and apricots on top of them mixture.
6. Freeze for a ½ hour or until very set.
7. Break into pieces and store in an airtight container in the refrigerator.

Nutrition Facts	
12 servings per container	
Serving size	1 ounce
Amount per serving	
Calories	160
% Daily Value*	
Total Fat 11g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 12g	4%
Dietary Fiber 1g	4%
Total Sugars 7g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 3mg	15%
Potassium 214mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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