

Holiday Chocolate Bark

Ingredients

- **1 cup dark chocolate**
(see notes below)
- **1-2 tsp flaky sea salt**
- **1/2 cup pistachios**
- **1/4 cup dried cherries**

Optional toppings:

- **dried apricots,**
candied ginger, any
toasted nut or seed



Directions:



Skill Level: EASY

MELT CHOCOLATE

Place the chocolate in bowl over a pot of gently simmering water, stir frequently. Once the chocolate is 'glossy', carefully remove the bowl from the pot and wipe any condensation from the bottom of the bowl.

POUR & TOP

Pour all the chocolate onto the parchment paper. Use the back of the spatula to spread out, roughly 1/4" thickness. Sprinkle with flaky salt and toppings.

COOL & BREAK APART

Let the chocolate cool at room temperature for 2 to 4 hours, until completely hardened. If you're in a hurry, place the pan on a flat surface in the refrigerator to harden for about 15 minutes.

Utensils:

- Double broiler:
 - a soup-like pot with a heat-proof bowl situated on top
- baking sheet covered with parchment paper
- rubber spatula

Chocolate notes:

- Choose a 60-80% dark chocolate, chunks, wafers or chips
- Ghiradelli, Scharffen Berger or 365 baking chunks work well
- Hu & Enjoy Life are great vegan options