



Salty Almond Chocolate Bark

Ingredients

200g good quality dark cooking chocolate, broken into cubes

200g white cooking chocolate, broken into cubes

½ cup sliced almonds, toasted and cooled

Coarse sea salt, for sprinkling

Method

1. Line a rectangular baking tin (about 20cm x 30cm) with baking paper and set aside.
2. Melt the dark chocolate (either in the microwave on a medium setting or by placing in a heatproof bowl and placing over barely simmering water) and pour onto the baking paper in the tin. Spread evenly using an offset spatula, leaving a one inch border around the whole tin.
3. Quickly melt the white chocolate, place dollops of the white chocolate over the dark chocolate and, using a skewer, swirl the two together to achieve a marbled effect.
4. Working quickly, sprinkle over the sliced almonds and press them down ever so slightly into the chocolate. Finally sprinkle over the sea salt.
5. Place the bark into the fridge to completely set. Once it has set, place it onto a large chopping board and cut into shards using a sharp knife.