



Three Chocolate Bark

Ingredients

200g quality milk cooking chocolate

100g quality white cooking chocolate

2 crunchie bars



Method

1. Line a baking tray with baking paper.
2. Chop the crunchie bars and set aside.
3. Place the milk chocolate in a small bowl and melt in the microwave for 30 seconds. Take the bowl out of the microwave and stir well. Return to the microwave and continue melting the chocolate in 30 second intervals making sure to stir it well in between each interval. For the record, I normally need to melt it in three 30 second intervals. It should be lovely and the consistency of a thick syrup with no lumps once completely melted.
4. Place the white chocolate in a jug suitable to microwave and repeat the previous step with the white chocolate.
5. Working as quickly as possible, pour the melted milk chocolate onto the lined tray and spread it evenly using an offset spatula. Dollop the melted white chocolate randomly over the milk chocolate and using a skewer, make swirls all over the bark. Finally sprinkle over the chopped crunchie bars and ever so lightly, pat them down to set them in the chocolate base.
6. Place the tray in the fridge for at least an hour to allow the bark to set before breaking into shards and serving.