

# RECIPE



## Dark Chocolate Almond Bark with Sea Salt and Candied Orange Peel

### Ingredients

- 1 tablespoon unsalted butter
- 1 ½ cups toasted Marcona almonds, set aside approx. 1/3 cup\*
- 1 ½ cups candied orange peel, set aside approx. 1/3 cup\*\*
- 1 pound good quality chocolate, e.g., 64% Valrona Chocolate or 53% Callebaut Chocolate
- Course Sea Salt for Sprinkling

Chop the chocolate into small pieces or use chips (good quality). Put in a medium size microwave bowl along with the butter. Carefully melt the chocolate in the microwave on medium heat for 30 seconds, check, repeat this process until the chocolate has totally melted. Carefully fold in the toasted almonds and candied orange peel (remembering to leave the 1/3 cup aside).

Spread the chocolate mixture out on a foil lined baking sheet. Sprinkle the remaining almonds and orange peel on the top. And finish with a little sprinkle of sea salt. Chill until the chocolate is set, about 3 hours. Break the bark into pieces and store between layers of waxed paper. Serve in a decorative, holiday bowl and/or individually wrap some pieces as gifts.

\*Put almonds on a small foil wrapped baking sheet and bake at 350 degrees for 8 to 10 minutes. Watch carefully. Do not let the nuts get too brown. Cool. Chop into medium pieces.

\*\*Candied Orange peel: 2 large oranges, 4 cups of white, granulated sugar, 3 cups water. Cut off the top and bottom of each orange. Then cut oranges into 4 segments. Remove the inside including the white pith. Cut into 1/4-inch-wide strips. Put the cut peels in a large pot of boiling water for 15 minutes; drain, rinse, and drain again. Add 3 cups sugar to 3 cups water. Bring to a boil in a saucepan over medium heat, stirring to dissolve sugar. Add the peel. Return to a boil. Reduce heat; simmer until peel is very soft, about 45 minutes. Drain. Toss the softened peel with the 1 cup sugar on a baking sheet. Mix. Separate strips. Carefully lift the peel from sugar and place on a foil lined baking sheet. Let stand until coating is dry, 1 to 2 days..

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