

RECIPE



Mini Bridge Mix Chocolate Squares

Ingredients

- 4 cups good quality milk chocolate, chips or chopped pieces
- 1 ½ cups toasted, salted cashews
- 1 ½ cups chopped regular pretzels, chopped into small pieces
- 1 cup raisins
- 3 cups good quality chocolate, chips or chopped pieces e.g., 64% Valrona Chocolate or 53% Callebaut Chocolate
- 1 tablespoon unsalted butter
- 1 teaspoon sea salt

Melt the milk chocolate in a double boiler on low heat, stirring until smooth. Or melt the chocolate in a microwave...being careful to heat in 30 second intervals until chocolate is smooth. Stir in the cashews, pretzels and raisins. (**Toast cashews on a small foil lined baking pan at 350 degrees until light brown, between 6 – 8 minutes.)

Line a 13 by 9 by 2-inch baking pan with aluminum foil...being sure to have some foil hanging over the edges. Pour the melted chocolate mix over the foil. Spread it out into the rectangle shape. Put in the fridge for 1 hour to firm up. Add the butter to the bittersweet chocolate and melt the same way as the milk chocolate until completely smooth. Take the chocolate mix out of the fridge and pour the melted chocolate over the top. Use a spatula to smooth. Sprinkle the sea salt lightly over the top. Put back into the fridge for a few more hours, you want it to get completely firm.

Cut into 1 inch by 1 inch mini bar pieces. Serve. Makes about 32 mini squares.

More recipes and tips available at www.fruitcentermarketplace.com