



FRUIT, NUT & SZECHUAN WHITE CHOCOLATE CHRISTMAS BARK

by Tim Bone

INGREDIENTS

400G WHITE CHOCOLATE

1 TBSP SUNFLOWER OIL, ANY WOULD WORK

50G PISTACHIO

50G DRIED APRICOTS, CHOPPED

50G DRIED CRANBERRIES

A GOOD SPRINKLE OF SALT FLAKES

A GOOD SPRINKLE OF GROUND SZECHUAN PEPPERCORNS

METHOD

1. TOAST THE PISTACHIOS IN A DRY PAN OVER MEDIUM HEAT FOR A COUPLE OF MINUTES

UNTIL FRAGRANT AND TOASTED. REMOVE AND ROUGHLY CHOP

2. PLACE THE WHITE CHOCOLATE AND OIL IN A METAL BOWL. BOIL WATER IN A POT ON THE STOVE.

PLACE THE BOWL OF CHOCOLATE ON THE POT, BEING CAREFUL THAT THE WATER DOESN'T TOUCH
THE BASE OF THE BOWL AND STIR UNTIL FULLY MELTED

3. LINE A TRAY WITH BAKING PAPER. POUR THE CHOCOLATE ON TO THE TRAY AND SPREAD TO DESIRED THICKNESS.

4. WORKING QUICKLY BEFORE THE CHOCOLATE SETS, SPRINKLE ON THE PISTACHIOS, APRICOTS AND CRANBERRIES.
SPRINKLE WITH SALT AND GROUND SZECHUAN

5. PLACE IN THE FRIDGE UNTIL SET & BREAK INTO SHARDS

INGREDIENTS AVAILABLE AT

