



## Sea-Salted Fruit & Nut Chocolate Bark

Handmade chocolates that are simple and completely customizable. I made my version with dried cherries, crystallized ginger, almonds, and sea salt. Adapted from The Homemade Pantry by Alana Chernila.

3 cups chocolate, morsels or bars roughly chopped (I used semisweet\*)

1 cup dried fruit (I used dried cherries and crystallized ginger)

1 cup nuts, roughly chopped (I used almonds)

Sea salt

Grease a baking sheet. Set up a double boiler (I use a small saucepan with about 1 to 2 inches of simmering water with a stainless steel mixing bowl resting on top)

Melt the chocolate in the double boiler, stirring as it melts to prevent scorching.

When the chocolate is completely smooth, remove it from the heat and spread it promptly onto the sheet pan using an offset spatula, being careful not to spread the chocolate too thin (you want your bark to have a good snap to it). Promptly sprinkle the chocolate with fruit, nuts, and sea salt.

Refrigerate 2 hours or until completely firm (snaps easily). Break into shards and store in an airtight container with wax paper lining.