

Pomegranate and Pistachio Bark

With dark chocolate

Source: Maple + Mango

INGREDIENTS

- 300 grams or 10 ounces quality dark chocolate, chopped into small pieces
- 1/4 teaspoon Himalayan or sea salt
- 3/4 cup pomegranate arils (roughly the quantity from 1 pomegranate)
- 1/2 cup unsalted, shelled pistachios, roughly chopped

DIRECTIONS

1. Prep: Line a baking sheet with parchment paper.
2. Melt Chocolate: Place chocolate in a heat-proof bowl set over a small pot of gently simmering water (make sure water doesn't touch the bottom of the bowl). Stir chocolate until almost fully melted (about 90% melted). Remove from heat and continue to stir until chocolate is fully melted. Add salt and stir to combine.
3. Pour: Pour melted chocolate onto the center of the lined baking sheet and spread out into a rectangular shape (roughly 8x10 inches and 1/4 inch thick). It won't fill the whole sheet.
4. Sprinkle: Immediately sprinkle over the pomegranate arils and chopped pistachios. Press in gently.
5. Cool: Place in the fridge for 30-60 min or until chocolate has hardened. If it is cold out, you can also place it on a covered deck or in the garage to
6. Serve: Break it up or cut into pieces and enjoy!

feel free and mix up the fruit and nuts to make it seasonal. Some suggestions are use Strawberries and Raspberries with chopped almonds during the summer, or apples and chopped peanuts in Fall

