

CHOCOLATE ALMOND BARK WITH SEA SALT

F MEDIUM

Last Modified: 02/13/2016

PREP: 3 Hrs
COOK: 15 Min
STOVETOP

CANDY

MAKES 1 3/4 POUNDS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-------|---------|--|------------|
| 1/2 | Cup | Granulated Sugar | |
| 2 | Tbsp | Water | |
| 1 | Tbsp | Unsalted Butter | |
| 1 | Pound | Dark Chocolate (62 ~ 70% Cacao) | Fine Chop |
| 1 1/2 | Cups | Roasted Marcona Almonds (Dry - NOT in Oil) | |
| | | Coarse Sea Salt | Sprinkling |

PREPARATION

| | |
|----------------|---|
| TOOLS | <ol style="list-style-type: none"> 1) Silicone Baking Sheet 2) Aluminum Half Sheet Pan 3) Small Saucepan 4) Medium Saucepan 5) Medium Mixing Bowl 6) Silicone Spatula 7) Small Pastry Brush |
| CAUTION | Get all of the Ingredients together BEFORE even thinking about beginning. |
| PREP | <p>DISH</p> <ol style="list-style-type: none"> 1) Line a sheet pan with a silicone baking mat and set it aside. 2) Coarsely chop the Nuts and set them aside. 3) Finely chop the Chocolate and set it aside. |
| 1 | In a small saucepan over medium low heat, Combine the Sugar with the Water. Stir until the Sugar dissolves. Bring it undisturbed to a boil and cook, occasionally swirling the pan and brushing down the sides with a wet pastry brush, until the Caramel is a dark amber in color, about 5 minutes. Remove from the heat. Immediately add in the Butter; whisk until just melted. Add in the Almonds; stir until well coated. Transfer the mixture to the sheet pan, spreading it out with a silicone spatula to separate the Nuts. Let it cool. Breaking up any clumps of Nuts. Set aside 1/4 of the Nuts.. |
| 2 | Stir the Chocolate in a medium bowl set over a saucepan of simmering Water until melted. Remove from the heat, add the nuts from the sheet pan, and stir quickly to combine. Using a silicone spatula, evenly spread the Chocolate-Nut mixture on the same sheet pan, keeping the Nuts in a single layer. Sprinkle the top with the reserved Nuts and then, sprinkle generously with Sea Salt. Chill until the Chocolate is completely set, about 3 hours. |
| SERVE | Break bark into pieces and store chilled between layers of parchment or waxed paper. |