Dark chocolate bark with almonds and tangerine



Consejo del chef

You can use all the toppings you want, like nuts, dehydrated fruit, spices... even pieces of cookies or pretzels.

Raciones para 1

- ❑ 200g Dark chocolate 55%
- ❑ 1 Tangerine
- ❑ 50g Roasted almonds
- ❑ A pinch of salt

1. Melt chocolate with Bain-Marie together with tangerine zest and spread over a piece of parchment paper. Leave a thick layer or it will break easily.
2. Sprinkle roasted almonds and the salt.
3. Store in the refrigerator until hard.

Chef's Notes

https://cookinglovers.teka.com/en/receta/bark-de-chocolate-negro-almendras-y-mandarinas/