

Dark Chocolate Bark with Toasted Nuts

2 pounds nuts (salted: cashews, mixed nuts, and whole almonds)
1 bar (17.6 ounces **72% cacao**, such as Trader Joe's Pound Plus Belgian chocolate)
1 bar (17.6 ounces **54% cacao**, such as Trader Joe's Pound Plus Belgian chocolate)
2 scant teaspoons Grapeseed Oil

Preheat oven to 350 degrees F.

Line a half-sheet hotel pan with aluminum foil; spread nuts evenly. Roast until lightly toasted, about 8 to 10 minutes. Cool. If nuts are already roasted, you need to roast them again. The chocolate bark will taste fresher. Set aside ½ of the nuts to sprinkle on top.

Break or chop chocolates into small squares or chunks. **[Tip: Don't open chocolate packages. Whack chocolate bar on the counter to break into small pieces. Then open!]**

Place chocolates and oil in double boiler, or bowl, over barely simmering water. Do not stir. With a spoon, gently move chocolate pieces side to side until all pieces are melted and oil is incorporated.

Remove melted chocolate from heat; wipe bottom of bowl so water condensation doesn't drip. Evenly spoon-drizzle melted chocolate over roasted nuts. Sprinkle with remaining nuts. Cool at room temperature. **Allow 3-4 hours for chocolate to cool at room temperature.**

Use tip of knife to break bark into chunks, or bite-sized pieces.

Serves: about 4 pounds of chocolate-nut bark. Store at room temperature.

Do not store bark in fridge, or freezer. Nuts become soggy and white bloom ruins chocolate.

Pretzel Rods:

Roast nuts, cool, then crush. Melt chocolate, then slightly cool. Dip rods half-way. Harden chocolate. Dip again! Roll in toasted, crushed, salted nuts! Or, toasted coconut. You can carefully re-heat dipping chocolate.

Don't refrigerate or freeze pretzel rods! Nuts and rods get soggy! Again, fresh is best!

Buono Appetito!!

Serves: Beaucoup!

