

# Salt and Serenity

## Double Chocolate Almond Butter Bark

You will achieve outstanding results with this if you use good quality chocolate. Make sure you use real white chocolate, not chocolate compound. Real white chocolate is actually ivory in colour, not white. Compound coating, sometimes sold as white chocolate, is white in colour.

For the bittersweet or semisweet chocolate, use a good brand (Lindt, or Callebaut). Do not use chocolate chips.

1½ pounds white chocolate, chopped into 1/2-inch chunks

2¼ cups almond butter

1 cup roasted salted almonds, coarsely chopped

12 ounces bittersweet or semisweet (not unsweetened) chocolate, chopped into 1/2 inch chunks

¼ pound white chocolate, chopped into 1/2-inch chunks

1. Line an 18 x 13 inch jelly roll pan with foil. Cover foil with a sheet of parchment paper. Melt 1½ pounds of the white chocolate with the almond butter in a large bowl set over a saucepan of simmering water. Stir occasionally until the chocolate is melted and the mixture is smooth. Stir in the almonds.
2. Meanwhile, melt the bittersweet chocolate in a medium bowl set over a saucepan of simmering water, stirring occasionally. Melt the remaining ¼ pound of white chocolate in a small bowl set over a saucepan of simmering water, stirring occasionally. Alternatively, the chocolate can be melted in the microwave on medium-low power for 1-2 minutes.
3. Remove all bowls from over their saucepans of simmering water. Pour the peanut butter mixture onto the prepared pan, spreading to completely cover the surface. Using a spoon, drizzle the melted bittersweet chocolate over the peanut butter mixture. Repeat with the ¼ pound of white melted chocolate. Draw the tip of a small sharp knife through the drizzled chocolate in a swirling motion to create a marbled effect. Chill pan until bark is firm, at least 2 hours or overnight. Cut bark into 2 inch pieces (triangles or other irregular shapes look nice). You will get about 45 pieces. Store in an airtight container in the fridge.