



Fresh Fruit Bark

INGREDIENTS

4 oz dark chocolate
4 oz semi sweet chocolate
Strawberries, blueberries
2-3 tbsp Marcona Almonds, crushed
(or any salted nut you like)

INSTRUCTIONS

1. In a double boiler (pot of boiling water with a glass bowl on top), melt the chocolate. Or place in a glass bowl in the microwave, for 30 seconds at a time. Stirring each time until melted. This mixture will make a traditional hard bark. If you want the softer version that I made, then add a 1-2 tbsp cream to the chocolate.
2. Pour the melted chocolate onto parchment paper that is on a tray and spread to about approx. $\frac{1}{4}$ " thick.
3. Slice the strawberries fruits, and fan them out onto the chocolate. Then add a row of blueberries, and continue alternating the fruit until all the chocolate is covered. Make sure the fruit is pushed into the chocolate.
4. Chop the nuts and sprinkle over top. Then press the nuts into the chocolate.
5. Refrigerate for several hours until set. Cut chunks and serve.