

Miele

Christmas chocolate bark

By Miele

10 minutes, plus refrigeration time

Preparation time

10 minutes

Cooking time

10

Serves



INGREDIENTS

White chocolate and candy cane bark

- 200 g good quality dark chocolate
- 200 g good quality white chocolate
- 60 g mint flavoured candy canes
- 20 g freeze dried raspberries

Crunchy chocolate bark

- 400 g good quality milk chocolate
- ¼ cup puffed rice cereal
- 50 g butterscotch candies, finely chopped
- 2 tbsp finely chopped hazelnuts
- 2 tbsp finely chopped macadamias
- 1 tsp salt flakes

Miele accessories

- Round baking tray

METHOD

White chocolate and candy cane bark

1. Line a round baking tray with baking paper.
2. Place half of the dark chocolate in a saucepan, melt gently on induction setting 2. Remove from the heat and stir through the remaining dark chocolate until the chocolate has all melted. Spread the chocolate mixture on the baking paper and refrigerate for 10 minutes or until set.
3. Place half of the white chocolate in a saucepan, melt gently on induction setting 2. Remove from the heat and stir through the remaining white chocolate until the chocolate has all melted. Spread the chocolate mixture on the dark chocolate and sprinkle candy canes and raspberries over the top. Refrigerate for 10 minutes or until set.
4. Break into smaller pieces to serve.

Crunchy chocolate bark

1. Line a round baking tray with baking paper.
2. Place half of the chocolate in a saucepan, melt gently on induction setting 2. Remove from the heat and stir through the remaining chocolate until the chocolate has all melted. Stir through the rice cereal, butterscotch and nuts. spread the chocolate mixture on the baking paper, tap to flatten.
3. Sprinkle with salt flakes and refrigerate for 20 minutes or until set.
4. Break into smaller pieces to serve.

Hints and tips

- Try a healthier alternative using dark chocolate, coconut, fruits and nuts.