

Pistachio bark

By Kirsten Tibballs

30 minutes

Preparation time

10

Serves



INGREDIENTS

- 200 g good-quality milk chocolate
- 65 g pistachio spread
- 25 g pistachio nuts, chopped
- Pinch of sea salt

METHOD

1. Temper the chocolate by placing it into a saucepan over medium-low heat, induction setting 4. Stir continuously until you have 50% solids and 50% liquid. Then, transfer the semi-melted chocolate into a heat-proof plastic bowl and stir vigorously until the solids have completely melted.
2. Over a sheet of baking paper, spread half of the tempered chocolate out to a thickness of 5-7 mm, then allow to set at room temperature.
3. Spread a thin layer of the pistachio spread over the set chocolate, leaving a small border around the edge.
4. If required, reheat the remaining chocolate with a hairdryer, then spread it over the pistachio filling, careful not to mix the spread through the chocolate.
5. Before the top layer of chocolate sets, sprinkle the chopped pistachios and sea salt over the surface.
6. Place it in the fridge for 5 minutes to set, then break it into pieces.

Hints and tips

- Store in an airtight container for up to 12 weeks.
- Only break the bark into pieces when you are ready to eat it.
- Pistachio paste can be found at specialty stores, including Kirsten's savourschool.com.au