



## CHOCOLATE POMEGRANATE BARK WITH PISTACHIOS AND PETALS

A sweet, sensational treat in a big hurry, Chocolate Pomegranate Bark with Artisanal Truffle Salted Pistachios and Petals is a show stoppingly simple addition to your party snack offerings or, box it and give it as a gift to your favorite hostess!

Chocolate is one of nature's most chemically perfect foods. Combined Pistachio crunch, Moroccan rose petals and with juicy, explode in your mouth pomegranate flavour you get sweet, sour, bitter, floral and creamy in every bite.

### Ingredients

600 grams (20 oz) good quality dark chocolate (60% cocoa or higher), chopped lightly  
2/3 cup pomegranate seeds  
2/3 cup [Dry Roasted Shelled Pistachio Kernels with Artisanal Truffle Salt](#), chopped  
A sprinkling of dried Moroccan rose buds (optional)

### Method

Line a clean, dry baking sheet with parchment paper. Add chocolate to a makeshift double boiler, using a bowl over a pot of simmering water. Melt until about half the chocolate begins to look soft and slick, then remove from heat and stir until the chocolate is melted and smooth. Quickly spread the chocolate onto the baking sheet with a spatula, in a layer about a 1/3-inch thick. Sprinkle liberally with pomegranate seeds, pistachio pieces, and very lightly with petals. Cool to room temperature then tuck it into the freezer for about an hour, then break up into serving-size pieces