



Orange Pistachio Dark Chocolate Bark

Ingredients

- 10 oz high quality melting dark chocolate, such as Ghirardelli
- 4 oz chopped pistachios
- 2 oz **MicroDried® Orange Fragments**
- Pinch of sea salt



Process

1. Prepare a large baking sheet with parchment paper and set aside.
2. Add chocolate to a large microwave-safe bowl. Heat in 30 second increments, stirring each time. This may take two or more minutes. Be careful not to burn the chocolate.
3. Carefully pour onto prepared baking sheet, and spread into an even layer.
4. Top with chopped pistachios, orange fragments, and sea salt.
5. Place sheet in refrigerator until set, probably 1-2 hours. Break into pieces before serving.



Homemade Orange Cleaner

Ingredients

- Standard size spray bottle
- 4 cups white vinegar
- 1/2 cup **MicroDried® Orange Fragments**
- 2 cups water
- 10 drops rosemary essential oil



Process

1. Add orange fragments to a large mason jar and pour in vinegar.
2. Seal and place in a cool, dark area for 2-4 weeks. It can be left for 8 weeks if time permits.
3. Strain the fragments, then pour the vinegar in glass container.
4. Add in water and rosemary oil. Pour into spray bottle.
5. Store product in a cool and dark area.