



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.