

# CRANBERRY DOUBLE CHOCOLATE BARK

## OVERVIEW

17-004

## INGREDIENTS

### Group 1

Ingredient	KG
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.155
PETTINA NON-TEMPERING LIGHT CHOCOLATE	0.150
BAKELS LES FRUITS 50% CRANBERRY	0.075
Cashew nut (chopped)	0.015
<b>Total Weight:</b>	<b>0.395</b>

**Yield:** 9" x 9" chocolate (to be broken into barks)

## METHOD

How to do it:

1. Melt NT White Chocolate. Save a few grams for drizzling later. Pour the rest of the chocolate into a 9" x 9" pan. Spread in an even layer.
2. Once chocolate is 90% set, pour over Les Fruits 50% Cranberry on top.
3. Melt NT Light Chocolate and pour over the Les Fruits and spread evenly.
4. Once chocolate is 90% set, scatter chopped cashews.
5. Once set completely, drizzle the remaining melted NT White Chocolate on top.
6. Place in the refrigerator or cool at room temp until set. Then break into barks.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Chocolates, Desserts



## FINISHED PRODUCT

Dessert