

Marbled chocolate barks with cranberries and hazelnut

by **Ajay Chopra**

Serves: 4

Preparation time: 30 minutes

Cooking time: 30 minutes

INGREDIENTS

250g	Milk chocolate	Spain	
200g	Speculoos cookies	Belgium	
250g	Almond & Orange Dark chocolate	Ireland	
250g	Cranberry chocolate	Germany	
10g	Sea salt		
10g	Rose petal dried		
100g	Pistachios		
100g	Cashew nuts		
100g	Hazelnuts		



Chef Ajay Chopra, the renowned Indian chef, consultant, and media personality, has completely transformed the world of cooking with his innovative approach and exceptional talent. From hosting the popular show MasterChef India to successfully launching restaurants around the globe, Chef Ajay Chopra has made a lasting impact on the hospitality industry.

DIRECTIONS

PREPARATION

- 01 Toast Nuts- Place assorted nuts on a baking tray and toast them in the oven.
- 02 Roughly chop the toasted nuts and set aside.
- 03 Melt milk chocolate and almond dark chocolate separately.
- 04 Spread the toasted nuts, crumbled cookies, Almond & Orange Dark chocolate on the mat.
- 05 Pour the melted milk chocolate and almond dark chocolate over the nut mixture, making sure everything is coated.
- 06 Sprinkle a pinch of sea salt over the melted chocolate.
- 07 Set the mixture aside at cooler temperature for 20-25 minutes until the chocolate solidifies.
- 08 Once set, break the chocolate and nut bark into uneven pieces.

EU QUALITY SCHEMES



The PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication) logos on food and beverages from the European Union (EU) protect the names of products from specific regions that follow particular traditional production processes. They are a guarantee of authenticity and quality.



EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE

