



Amy Warman

Chocolate, Fruit And Nut Thins

(Makes 15-20)



Recipes

These delicate sweet treats are fun and easy to prepare and are a colourful way to end a dinner party. Some flavour combinations to try: dark chocolate, dried fig and walnut, milk chocolate, almond and cocoa nibs and white chocolate, dried mango and coconut.

Ingredients

100g good quality dark, milk or white chocolate
Your choice of toppings such as: dried fruit, nuts, sprinkles, honeycomb, cocoa nibs, coffee beans (small quantities broken or chopped into small pieces)
Extra chocolate in a contrasting colour to decorate (optional)

Method

1. Start by lining a tray or chopping board with baking parchment. Using a round cookie cutter or jam jar lid draw rows of circles about 2cm apart to cover the parchment. Turn over the baking parchment when you are finished so the circles are facing down.

2. Break the chocolate up into pieces and melt in a glass bowl over a saucepan 1/4 filled with water over a medium heat (make sure the bottom of the bowl isn't touching the water and that no water gets into the chocolate as it will seize). Once the chocolate starts to melt turn it down to a low heat and once fully melted turn it off. This will take 5-10 minutes.

3. Drop a teaspoonful of melted chocolate into the centre of one of the pre drawn circles and spread in a circular motion using the



Photography by Amy Warman

back of the spoon. Spread the mixture evenly so that the edges aren't too thin.

4. Repeat the steps above and once you have 5 or 6 thins carefully place your chosen

toppings on top of the chocolate circles.

5. If your bowl of chocolate starts to firm up turn the heat back on for a few seconds but don't leave the heat on the whole time as the chocolate may start to burn and get lumpy.

6. Repeat the steps above until you have used all of the chocolate in the bowl. If using extra chocolate in a contrasting colour to decorate, melt this in a clean bowl and use a spoon to drizzle the chocolate over the top of the chocolate thins in a

flicking motion.

7. Place the tray of thins in the fridge to chill for at least 1-2 hours and keep refrigerated until ready to serve ■

Recipes contributed by Amy Warman, food photographer and author of the blog *Appetite for Discovery* (www.appetitefordiscovery.com) where she shares recipes and colourful accounts of her food and travel experiences. You can connect with her on Facebook (www.facebook.com/appetitefordiscovery) and Twitter (www.twitter.com/appfordiscovery).