

Celia's Perfect Chocolate Bar

- 250g slivered almonds
- 20ml Kirsch
- 80g icing sugar mixture (confectioners or powdered sugar)
- tempered chocolate

1. Preheat the oven to 175C. In a small bowl, combine the almonds, Kirsch and *sifted* icing sugar.

2. Line a baking tray with a sheet of parchment paper, and pour the nuts onto the tray. Bake the nuts for 10 minutes, or until golden, stirring often (watch them carefully, as they burn easily). Allow these to cool on the tray, during which time they'll harden up and become very crunchy. Once cool, break up any clumps with your fingers.

3. Tip the nuts into a bowl of tempered dark chocolate - my perfect blend is:

- 250g Callebaut 811 (54% cacao)
- 125g Callebaut 70% cacao
- 125g Cacao Barry Tanzanie Origin 75% cacao

Pour the mixture into moulds and allow to set briefly in the fridge. Store finished chocolate at room temperature.



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