



HANDMADE CHOCOLATE

🕒 5 min 🕒 1 h 🌱 easy 🍴 1 dosage (1230 g in various shapes)

INGREDIENTS

1000 g white chocolate
100 g pistachios
130 g dried cranberries
2-3 drops natural vanilla extract (with oil base) (optional)

USEFUL ITEMS

oven tray 33 x 24 cm
cling film

PREPARATION

1. Line a shallow oven tray (33 x 24 cm) with cling film and set aside.
2. Place 600 g chocolate into mixing bowl and melt **6 min/45° C/speed 1.5**. Scrape down sides of mixing bowl with spatula and melt again **6 min/45° C/speed 1.5**. Scrape down sides of mixing bowl with spatula.
3. Add 200 g. chocolate and melt **5 min/37° C/speed 2**. Scrape down sides of mixing bowl with spatula.
4. Add 200 g. chocolate and melt **5 min/37° C/speed 2**.
5. Add pistachios, cranberries and vanilla extract and mix **1 min/37° C/speed 2**. Transfer mixture into oven tray, spread evenly and set aside to set and cool down for approx. 30 minutes.

TIP

Wrap pieces of handmade chocolate in transparent cellophane for a nice and original gift. Mix white and dark chocolate pieces in each wrap.

VARIATIONS

Dark chocolate: replace white chocolate with dark chocolate (at least 50% cocoa), pistachios with almonds or hazelnuts and cranberries with dried cherries. You could also add some ground dried chili. Alternatively, replace cranberries with ground orange peel and natural orange extract (oil based).

Milk chocolate: replace white chocolate with milk chocolate and pistachios with colored chocolates or mini marshmallows. Avoid vanilla extract. Milk chocolate will take about 1 hour to set.

