

Almond Bites

INGREDIENTS

250g VIVANI Chocolate Coating
100g chopped almonds
100g dried apricots

15 minutes preparation time

PREPARATION

Line a baking tray with baking parchment.

Roast the chopped almonds in a pan until they are light brown, stirring continuously. As soon as they start to brown, remove them from the pan.

Cut the dried fruit into small pieces.

Chop the VIVANI Chocolate Coating into small pieces and melt in a bain-marie over a low heat.

Stir the chopped almonds and dried fruit into the melted chocolate.

Use two teaspoons to place small heaps of the mixture onto the baking parchment.

Store in a cold place for a while.

NB

- These sweet snacks taste even better, if they have been kept in a cold place for a few days – if they haven't already been eaten by then!
- Almond bites make a great personal gift to take to parties or movie nights...
- Chocolate is melted in a bain-marie to avoid it burning when it is heated. Heat some water in a pan, but don't let it boil. Place a heat-resistant bowl inside, ensuring that no water can get into the bowl. Put the chocolate pieces in the bowl. Whilst the chocolate is melting, stir from time to time. Under no circumstances must any water reach the chocolate, otherwise it will become lumpy and solidify. Even a damp wooden spoon can cause the chocolate to harden.
- Milk chocolate or dark chocolate coatings, as well as other high-quality chocolate such as VIVANI White Chocolate with Vanilla, can be used. There is no limit to the number of fruit combinations that you can try!

Here are some of our tried and tested combinations:

<i>Dark Chocolate coating</i>	<i>with</i>	<i>dried apricots</i>
<i>Dark Chocolate coating</i>	<i>with</i>	<i>candied ginger</i>
<i>Milk Chocolate coating</i>	<i>with</i>	<i>figs</i>
<i>Milk Chocolate coating</i>	<i>with</i>	<i>raisins</i>
<i>Vanilla White Chocolate</i>	<i>with</i>	<i>candied orange peel</i>
<i>Vanilla White Chocolate</i>	<i>with</i>	<i>dried cranberries, cape gooseberries and cherries</i>

The VIVANI team hopes you enjoy preparing and sharing these delicious treats!