

Chocolate Crack



- 3 heaping cups 72% Vahlrona chocolate (1 lb or 450 gr)
 - 1 cup pecans (optional: toast in olive oil, salt, pepper, sugar, cayenne)
 - ½ cup roasted pistachios
 - ½ cup dried cranberries
 - ¼ cup dried apricots, quartered
1. Melt chocolate slowly in a bain marie (double boiler)
 2. Line a ½-size sheet pan (cookie sheet with deep sides) with parchment paper
 3. Pour in chocolate, smooth evenly across the pan
 4. Drop in pecans, pistachios, cranberries and apricots
 5. Let set
 7. Break apart and serve