



— *How to make your own* —

DARK CHOCOLATE BREAK UP BARS



Here's what's in your kit...

- ✓ 350g Belgian Dark Chocolate
- ✓ 30g Mint Crunch
- ✓ 25g Whole Roasted Hazelnuts
- ✓ 20g Dried Cranberries
- ✓ Reusable Break Up Bar Mould
- ✓ 2 Bags for the Bars
- ✓ Recipe Card

You just need to add:

Nothing, we've included everything you need!

You'll also need...

- Microwave
- Plastic bowls
- Spoons or Spatulas

How to make your Dark Chocolate Break Up Bars...

Our recipe uses a microwave to melt the chocolate but if you don't have one, take a look at the FAQ's on our website for the bain marie method to melt the chocolate.

- 1 Melt the chocolate** in the microwave using the guidelines below. The objective is to ensure the chocolate melts slowly and doesn't get too hot (max. 33-34°C). When the chocolate has been melted, divide it in half and pour into two bowls.

	Cat B (650W)	Cat D (750W)	Cat E (850W)
Step 1 - HEAT	50 seconds	45 seconds	40 seconds
Step 2 - STIR	For 1 minute	For 1 minute	For 1 minute
Step 3 - HEAT	20 seconds	15 seconds	10 seconds
Step 4 - STIR	For 2-3 minutes	For 2-3 minutes	For 2-3 minutes
Further Heating	If still not fully melted, then heat for additional 10 second bursts, stirring for 30 seconds in between.		

- 2 Make the cool mint crunch bar** by adding three quarters of the mint crunch to one of the bowls of chocolate. Stir and pour it into one side of the mould. Lift the mould and tap it firmly on the table to even out the chocolate. Decorate with the mint crunch.





3

Make the hazelnut and cranberry bar

by adding three quarters of the hazelnuts and cranberries and stir into the second bowl of chocolate. Pour it into the other side of the mould and tap again as you did with the mint bar.

Decorate the top with the remaining hazelnuts and cranberries.

4

Set the bars by leaving them at room temperature for 15 minutes which ensures the chocolate doesn't get cold too quickly. Put them in the fridge to set for 45 minutes.

When they're set the bars should come out of the moulds easily. We've included some bags for your bars but if you can't wait then break up and enjoy!



Chocolate Bar Refill Packs

We've included a reusable chocolate bar mould so you can have fun making more bars! Simply go to www.chocolateathome.co.uk and choose from a variety of great value refill packs!.

Fancy making some more amazing chocolate creations?

Take a look at

www.chocolateathome.co.uk

to see what other kits are available

How to store your chocolate bars

These delicious dark chocolate bars can be kept in the fridge in an airtight container or at room temperature but keep away from direct sunlight and strong smells. We recommend they are consumed within 14 days.

Tell us about it!

We'd love to know what you think of our dark chocolate break up bar kit! If you've got any pictures or videos too you can share them here:

sales@chocolateathome.co.uk
www.chocolateathome.co.uk

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