

FiveMonstersPaleo

Goji-Macadamia Bark



Prep time **up to 30 minutes for tempering, plus at least 30 minutes to set**

Cook time **up to 15 minutes, depending on method**

Yield **about 3 cups of bark pieces**

Special tools needed **scale to weigh chocolate, thermometer, microwave-safe bowl or heat-proof bowl and pot for water (double boiler), baking sheet w/ parchment or silicone mat.**

Notes: Makes a great gift!

Ingredients

- 12 oz semisweet chocolate, divided
- ½ cup dried goji berries
- ½ cup macadamia nuts, coarsely chopped if desired

Preparation

- 1. Line a baking sheet** with parchment paper or a silicone mat.
- 2. Melt the chocolate** either in the microwave or in a double boiler: **For the microwave method**, place 9 oz of the chocolate in a microwave-safe bowl, and microwave at 50 % power for 30 seconds. Stir, then microwave at 50 % for 15-second intervals, stirring well (but not too vigorously) after each, till the chocolate is completely melted. **For the double-boiler method**, set a heat-proof bowl over a pot of simmering water, making sure that water cannot get into the bowl. Add 9 oz of the chocolate to the bowl, and stir gently and continuously, just till the chocolate is completely melted. Try not to let the temperature of the chocolate exceed 120 degrees F.
- 3. Off the heat**, add the remaining chocolate to your bowl. Stir gently and continuously until the chocolate reaches 85 degrees F. This should take at least 15 minutes but could take up to 30.
- 4. Stir in the goji berries and macadamia nuts**, coating all pieces completely in chocolate.

5. **Spread the mixture out** in an even-ish, (but admittedly imperfect and lumpy) layer on your prepared pan.
6. **Allow to set at cool room temperature** (ideally no higher than 72 degrees F). This should take at least 30 minutes.
7. **When completely set**, break into pieces and store in an airtight container at room temperature until ready to eat or gift!