

RECIPES

Lo Mexicano Chocolate Bark

This delicious confection makes a perfect holiday gift! For more information on what makes it so good and for suggestions on how you might make it even better, please see the blog.



Ingredients

Spray oil

½ cup raw *pepitas*

1- 12 ounce package Guittard semisweet chocolate chips, or another chocolate cut into pieces

¼ teaspoon sea salt

1/2 teaspoon *ancho* chile powder

1/2 teaspoon *pasilla* chile powder

1/4 teaspoon cinnamon, preferably *canela*, which is the true or Ceylon cinnamon

Grated zest of 1 orange

¼ cup pine nuts

Directions

1) Preheat your oven to 425 degrees.

2) Roast the pumpkin seeds. Put the seeds into an oven-useable skillet or baking sheet in one layer, and spray then lightly with oil. Roast in the preheated oven for 10 minutes then remove and allow them to cool.

3) Set up the water bath. Bring about an inch of water to boil in a small saucepan. Put the chocolate chips into a small metal mixing bowl that fits into the top of the saucepan without touching the water.

4) Make the bark. Put the bowl with the chocolate over the simmering water, and stir the chocolate with a heat-resistant rubber spatula until the chocolate has completely melted, about 2 - 3 minutes. Add the remaining ingredients, including the cooled *pepitas* and pine nuts and stir to incorporate them. Pour the chocolate over parchment paper set on a lightly oiled (to make the paper stick) baking sheet, and spread it to about 1/8 inch thick. Place the baking sheet in the refrigerator until the chocolate is hard enough to break into bite-size pieces. Makes about 1 pound.