

Quick • Makes 30 cm • 15 mins prep

After-dinner mint bark

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The texture of this after-dinner mint bark is a real winner. It's crispy and crunchy to bite into, while being smooth and creamy to eat - a late-night delicacy you won't be able to pass up.

Ingredients

300 g	dark chocolate, at least 70% cocoa
100 g	milk chocolate
	few drops peppermint essence
1/4 cup	rice bubbles
1/4 cup	flaked almonds
1/2 cup	dried fruit – freeze-dried plums are delicious

Chef

Nici Wickes

Steps

1. Line a 20-30cm (or similar) tray with baking paper.
2. Break the chocolate into small chunks, and put into a heat-proof bowl. Sit this over a pot of simmering water, making sure the bottom of the bowl is clear of the water. Heat gently for 10 minutes or until the chocolate is completely melted. Whisk to smooth, then stir in the peppermint and rice bubbles to combine.
3. Pour the mixture onto your lined tray and smooth to a thin layer. Sprinkle almond flakes and fruit on top, pressing them into the chocolate slightly. Chill for at least one hour to allow to set.
4. Break/cut into pieces and eat!

Tips

To make this yummy treat dairy free and/or vegan friendly, omit the milk chocolate and use all dark chocolate instead.