

Inspiring Makers

Meet Sarah from Adelpi Fine Chocolate

Arts Centre Māketē regular, Sarah from Adelpi Fine Chocolate, has a passion for chocolate. Her range includes traditional and contemporary handcrafted chocolate truffles that melt in your mouth with their whipped chocolate creams, ganache, caramels and pralines.

Visit www.adelphifinechocolate.co.nz to see more of Sarah's delicious chocolates

Sarah's work has not only made us hungry it has inspired us to make chocolate bark!



Chocolate bark: how to make an easy sweet treat

ADULT SUPERVISION REQUIRED FOR USING STOVE-TOPS AND HANDLING HOT ITEMS



EQUIPMENT YOU WILL NEED:

- A shallow dish or two
- A microwave safe bowl OR two pots, one slightly smaller than the other to create a double boiler
- A wooden spoon
- Baking paper

FUN FACT: the *te reo kupu* (word) for chocolate is *tiakarete*.

INGREDIENTS:

- A block of your favourite chocolate. We chose half a block of white chocolate and half a block of dark chocolate.
- A selection of crushed up toppings: biscuits, pretzels, nuts, seeds, marshmallows, chocolate Easter eggs, lolly pieces, sprinkles, dried fruit, dried coconut, freeze-dried berries etc.

MICROWAVE OR DOUBLE BOILER:

The easiest way to melt chocolate is by breaking it up into a microwave safe bowl and warming it for 20 second periods and stirring in-between. Don't be tempted to cook for longer times or skip the stirring.

If you don't have a microwave, or are melting white chocolate, use the double boiler method: place the chocolate in smaller pot over a larger pot of gently simmering water and stir until the chocolate is melted.



STEP 1:

Wash your hands.

STEP 2:

Line your shallow dish/s with baking paper.



STEP 3: Microwave method

Keep stirring the chocolate in-between 20 second heating periods. Stop heating when the chocolate is 90% melted and keep stirring until all melted.



STEP 3: Double boiler method

As described above. Keep stirring the chocolate as it melts, being careful not to let any of the water for the pan below splash into the chocolate.



STEP 4:

Pour the melted chocolate into a shallow dish.



STEP 5:

Spread chocolate evenly over the baking paper — aim for about 5mm thickness.



STEP 6:

Choose your favourite toppings and sprinkle evenly over the chocolate.



STEP 7:

Once you have finished adding your toppings leave the chocolate to partially set before putting the dishes in the fridge for 15 minutes.



STEP 8:

When completely set, break up the chocolate bark into bite sizes chunks and plate up.

STEP 9: DONE!

Tino pai tō mahi, well done!
Enjoy your pai reka treat.

We would love to see your photos of your chocolate bark or what else Sarah from Adelphi Fine Chocolate has inspired you to make. Tag us in your posts **@artscentremakete** and use the **#inspiringmakers**

Photos can also be emailed to makete@artscentre.org.nz