



Christmas Chocolate slabs

2 handfuls of nuts
(I used macadamia and pistachio)
1 handful of dried fruit
(I used cranberries)
Chop and Mix together.

Place ½ transfer sheet shiny side down on a board.

Melt 200 g chocolate and spread over the sheet.

Sprinkle nuts and fruit over the melted chocolate.

Leave until chocolate is soft but no longer runny.

Melt 300g contrasting chocolate and carefully pour over nut mixture.

Place in fridge until hard. Peel off transfer sheet and break into chunks.