



trade aid



Image and recipe courtesy of The Vegan Monster

Tropical chocolate bark

This recipe has been developed for Trade Aid by The Vegan Monster. Easy to make, this recipe creates a delicious **vegan** treat. The perfect edible gift idea with many possible variations. Makes one chocolate bar sized slab.

Ingredients:

- 130g Dark chocolate drops*
- 1 Strip of dried mango*
- 2-3 Chunks of dried pineapple*

Possible variations: Raisins*, roasted cashews*, almonds* and more.

Method:

1. Place chocolate drops in a double boiler. Stir occasionally until the chocolate is melted.
2. Wait for the chocolate to cool down enough so that it is quite thick and not too runny.
3. In the meantime slice the dried mango thinly and finely chop the dried pineapple.
4. When the chocolate is cooled down enough, pour it onto a sheet of baking paper.
5. Sprinkle with sliced mango and chopped pineapple.
5. Let cool down properly before taking it off the paper.
6. Store in cool place away from sunlight.

Tip: A double boiler is a set of two fitted saucepans or pots that are stacked together with space between them. The bottom saucepan is filled with water, then the second saucepan is stacked on top. You can make your own by placing a bowl on top of a saucepan of water.

***Find this ingredient at your local Trade Aid store or stockist.
See www.tradeaid.org.nz/recipes for more recipes**