

## Huckleberry Pistachio Chocolate Bar

<http://userealbutter.com/2017/10/29/huckleberry-pistachio-chocolate-bar-recipe/>

16 oz. dark chocolate (I used Ghirardelli 60% bittersweet dark chocolate), chopped or in chips or fèves

1/4 cup dried huckleberries or other dried fruit (but hell yes, huckleberries)

1/4 cup whole shelled unsalted roasted pistachios

quality flake sea salt

extra dried huckleberries and pistachios for finishing

I used four mini loaf pans whose base measurements were 2.5-inches by 5-inches and my final bars were 1/2 inch thick.

Temper the chocolate\* or melt the chocolate over low heat. Stir 1/4 cup dried huckleberries and 1/4 cup pistachios into the chocolate. Pour the chocolate into the pans or molds and tap the bottom of each pan or mold on the counter to level the chocolate and remove any large air bubbles. Sprinkle extra dried huckleberries, pistachios, and flake sea salt on the tops of the chocolate bars while they are still wet. Gently press the toppings down into the chocolate or tap the bottoms of the pans or molds to secure the toppings. Refrigerate until completely cooled (30 minutes). The chocolate should release from the pans or molds. Makes 4 2.5- x 5-inch bars.

**To temper the chocolate (seed method):** Place all but 10 chocolate chips or chocolate pieces in the top of a double boiler or in a large heatproof bowl over a pan of simmering water (about 2 inches deep). Make sure the bowl is wider than the pan because you don't want water getting into the chocolate or all of it will seize. Stir until the chocolate has melted completely, monitoring the temperature of the chocolate. When it reaches 112°F, remove the bowl from the water bath (it will continue to rise – that's fine because we are targeting a final temperature of 118-120°F) and set it on an ice pack or a larger bowl of ice to start cooling it. Stir the chocolate constantly to promote proper cocoa butter crystal formation for tempering. Continue to monitor the temperature. When the chocolate reaches 95°F, remove the bowl from the ice pack or ice bath and toss in the chocolate chips. This is called seeding and should encourage the formation of good crystals for tempering. Keep stirring until the chocolate reaches 91°F. Your dark chocolate is now in temper.