

By: Miguel Ángel Mateos



Crunchy Cocoa Bars with Almonds, Puffed Rice and **Black Garlic**.



DIFFICULTY
LOW



CUISINE
MEDITERRANEA



SERVES
4



TYPE OF DISH
DESSERT



PREPARATION TIME
30 MINUTES



TYPE OF GARLIC
BLACK

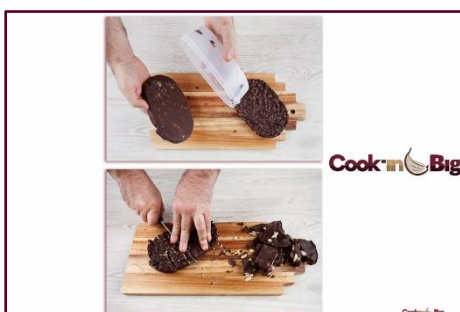
Ingredients

- 8 cloves of Big Garlic Black garlic
- 20g raw almonds
- 15g puffed rice
- 400g pure 70% cacao chocolate
- 5ml blackberry liqueur

Step by step



1. Peel and chop the black garlic.
2. Break up the chocolate into pieces, place in a glass bowl and heat in the microwave for 1 minute.
3. Remove from the microwave and mix together well with a spoon until all the chocolate has melted. If the chocolate has not fully melted, repeat the process of heating it in the microwave in 30 second intervals. Take care to ensure that the chocolate does not burn.
4. Add the black garlic and almonds to the chocolate and mix together well.
5. Add a few drops of blackberry liqueur and give everything a good mix.
6. Cut some baking paper to the size of the container you plan to use and pour in the mixture, bearing in mind that it should come up to about a finger high. Leave to cool.
7. Now repeat this same process, but this time adding the puffed rice instead of almonds.
8. Once the chocolate bars have hardened, remove from the container and proceed to cut them with a knife into bite-sized pieces.



FINISHING THE DISH

9. Line a bowl, jar or metal flowerpot with baking paper and fill with the chocolate bites.

CHEF'S TIPS Miguel Ángel Mateos:

- Take care when heating the chocolate in the microwave, as it is delicate substance and can easily burn.
- The blackberry liqueur adds a great little kick, but make sure to only use a small amount, so the chocolate does not turn hard and crunchy.
- To infuse the chocolate you can add lime peel, orange peel, apple liqueur, peach liqueur...