



MACAROON & RASPBERRY

CHOCOLATE BARK

You can customise the bark by changing the flavour of the macarons, the tint of the white chocolate and the type of nuts.

720g (1½ pounds) white chocolate, chopped coarsely
½ cup (10g) puffed rice, chopped coarsely
cup (45g) coarsely chopped pistachios
pink oil-based food colouring
5 pink macarons, halved
2 tablespoons freeze-dried raspberry pieces

- 1 Grease a 22cm (8¾-inch) (base measurement) frying pan; line base with baking paper.
- 2 Place chocolate in a medium heatproof bowl over a medium saucepan of simmering water (do not allow base of bowl to touch water); stir until melted.
- 3 Working quickly, stir puffed rice, half the melted chocolate and half the pistachios in a medium bowl until combined. Spread mixture evenly in pan. Stand for 20 minutes or until slightly set.
- 4 Meanwhile, divide remaining melted chocolate between two small bowls; tint one bowl with pink food colouring.
- 5 Pour both bowls of chocolate over mixture in pan. Using a teaspoon, gently swirl the two chocolate colours together. Gently press macarons into surface; sprinkle with raspberry pieces and remaining pistachios. Stand for 6 hours or until set. Cut bark into 12 wedges to serve.

prep + cook time 20 minutes (+ standing) makes 12 pieces
tips Oil-based food colouring is available from cake decorating suppliers and some large craft stores. Freeze-dried raspberry pieces are available from gourmet food stores and some health food stores.
do-ahead The bark can be made up to a week ahead; store in an airtight container at room temperature.