

Duo Penotti Bark



Tired of munching through a mountain of Easter eggs? Use them to make a deliciously moorish Duo Penotti Bark with your own unique spin!

Allow 30-45 minutes for chill time.

Recipe supplied by Penotti.

Ingredients

200g dark or milk chocolate – leftover Easter eggs work a treat!

3-4 tablespoons Duo Penotti Hazelnut & Vanilla Spread

¼ cup chopped nuts (hazelnuts or pistachios are our faves)

Sprinkle, edible glitter or chopped filled Easter eggs for topping

Method:

1. Melt the Chocolate: Break the chocolate into small pieces and melt it gently using a saucepan or in the microwave in 30-second bursts, stirring between each until smooth and glossy.
2. Spread and Swirl: Line a baking tray with parchment paper. Pour the melted chocolate over the paper and spread it into an even layer (about ½ cm thick).

3. Add the Magic: Gently warm the Duo Penotti Hazelnut & Vanilla Spread in the microwave for 15-20 seconds and drizzle over the melted chocolate while it's still warm. Use a toothpick or knife to create beautiful swirls through the chocolate.
4. Top It Off: Sprinkle with chopped nuts and a generous handful of sprinkles. For something extra, add a couple of dollops of Duo Penotti Hazelnut & Vanilla Spread straight from the jar on top.
5. Chill: Place the tray in the fridge for 30-45 minutes or until fully set.
6. Break & Share (or don't!): Once firm, break into rustic shards perfect for sneaky snacking.