

Fruit and White Chocolate Bark

Recipe By *Jamie Geller*



Cooking and Prep:  40
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Tu-Bishvat

Diet: Vegetarian, Pescetarian

Source: Joy of Kosher with
Jamie Geller

This beautiful white chocolate bark combines delicious dried fruits and nuts for an elegant but simple dessert, treat, or gift. Try it with your favorite combination of dried fruits and nuts for something different. My favorite is salted pistachio with dark chocolate. This is perfect for Tu B'shevat.

Ingredients (4)

Main ingredients

- 11 and 1/2 ounces white chocolate chips
- 1/3 cup shelled pistachios
- 1/3 cup golden raisins
- 1/3 cup dried figs, chopped

Start Cooking

Prepare the Chocolate Bark

1. Line an 8x8-inch baking sheet with foil and set aside.
2. Heat chocolate chips in a small saucepan over low heat, stirring constantly with a spatula until melted and smooth. Pour melted chocolate onto baking sheet and smooth with spatula to create an even layer. Sprinkle with dried fruits and nuts.
3. Chill 30 minutes or until set. Peel foil away and break or cut into large chunks. Serve slightly chilled. Keeps in the refrigerator for up to one week.

Credit

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