

Candied Beef Fry Bark

Recipe By *Miriam Pascal*



Cooking and Prep: 
1.5 h

Serves:  30

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

As you get to know me, you'll find out how much I enjoy the combination of sweet and salty flavors. And while you've surely discovered by now how delicious beef fry is, you've got to try it in a dessert to fully appreciate the depth of flavor it lends to your dishes.

Yields about 30 pieces, depending on size

Ingredients (4)

Main ingredients

- 6 oz (170 g) Pelleh Cured Smoked Beef /Duck Fry, some fat trimmed
- 3 tablespoons brown sugar
- 1/2 teaspoon vanilla extract
- 14–16 oz (400-600 g) semi-sweet chocolate

Start Cooking

Prepare the Candied Beef Fry

1. Cut beef fry into small pieces, about ¼ inch each.
2. Heat large frying pan over medium heat, and add diced beef fry. Fry for a few minutes, stirring often, until the fat is rendered and the beef fry is starting to crisp.
3. Add sugar and vanilla and continue to cook, stirring frequently, until the sugar melts. The mixture will be sticky.
4. Pour the mixture onto a piece of parchment paper and spread as thin as possible, breaking up any clumps of beef fry. Set aside until completely cooled.

Prepare the Bark

1. Line a baking sheet with parchment paper and set aside.
2. Melt chocolate over a double boiler and spread into a thin layer on prepared parchment.
3. Spread the candied beef fry over the chocolate. Use your fingers to break up any chunks and divide it evenly over the surface.

Note:

Set aside to cool completely before breaking the bark into chunks. Store in the fridge until ready to serve.