




Chocolate slab

What's better than chocolate? A slab of chocolate with nuts and berries. Shards of this slab make a great gift if you can resist keeping it for yourself!

 15 mins, plus 2 hrs chilling
 10 mins
 Serves 6-8

Snap into little shards.

Chopped pistachio

Ingredients



600g (1lb 5oz) milk chocolate, broken into pieces



200g (7oz) white chocolate, broken into pieces



selection of chopped nuts, dried fruit, or freeze dried raspberries

1



Lightly brush a 33x23cm (13x9in) baking tray or shallow tin with oil, then line with baking paper.

2



Place the milk chocolate in a large heatproof bowl over a pan of simmering water. Melt the chocolate, stirring as you go.

3



Pour the melted chocolate into the tin, tipping it from side to side to fill the corners.

4



Melt the white chocolate as before, then pour small amounts into the tin and make swirly patterns with a cocktail stick.

5



Scatter with your desired toppings, then leave to set in the fridge for about 2 hours.



Try different fruit, nuts, or sweets in your chocolate slab to make things even more exciting!

Suitable for 5-9 years

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