

ROMOLO CHOCOLATES CANDY CORN BARK

(2.5 lbs. finished bark)

Note: Move quickly when working with melted chocolate—have your ingredients measured and ready to add in.

Line sheet pan with Silpat or silicone release paper.

Add to large bowl :

Melted, tempered Romolo milk chocolate *	2 ½ lbs
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Add and stir well (chocolate will firm quickly):

Candy corn	1 cup
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Pour onto prepared sheet pan and smooth to edges, running spatula back and forth, dipping and lifting to create a bark pattern.

Sprinkle mallowcreme characters or pumpkins over top.

Let rest approximately 15 minutes, watching closely, and cut into 3" x 3" squares while chocolate is semi-soft. Put in refrigerator for 15 to 20 minutes until hard. Break finished bark into pieces along cut lines and serve.

**Melting and tempering real chocolate is slow and precise, but necessary to create a glossy, crisp finished confection. Fill a saucepan with one inch of water. Chop your chocolate into small shreds and pieces and place into a glass bowl that will fit snugly over the top of a saucepan (leaving at least an inch of space between its bottom and the simmering water), reserving ¼ cup pieces. Bring the inch of water in the saucepan to a simmer (not hard boil) and place the bowl of chocolate on top. Melt, stirring, until chocolate pieces are mostly dissolved. Take off heat and stir until chocolate is smooth, then add the ¼ cup reserved chocolate pieces. Stir until fully dissolved into warm chocolate.*