



## MINT CHOCOLATE PIECES:

Exclusives Recipe with Sirocco Moroccan Mint

Makes about 20 pieces

### INGREDIENTS:

- 1 bag Sirocco Moroccan Mint
- 0.5 dl Water (for a strong brew)
- 150 g Dark Chocolate (70 % cocoa)
- 70 g Powdered Sugar

### PREPARATION:

Pour boiling water over the tea bag and let it cool. Squeeze out the tea bag well and discard it.

Finely chop the chocolate and place it in a heatproof bowl. Set the bowl over gently simmering water, making sure it doesn't touch the water. Stir until the chocolate is fully melted and smooth. Line a cutting board with parchment paper. Pour half of the melted chocolate onto the paper and spread it into a thin rectangle about 17 x 22 cm (7 x 9 in). Chill in the refrigerator for about 30 minutes.

Mix the powdered sugar with about 3 teaspoons of the Moroccan Mint tea to make a thick glaze. Spread the glaze over the chocolate rectangle and freeze for about 20 minutes. Pour the remaining melted chocolate on top and chill for at least 30 minutes. Break into pieces and store in the refrigerator.

Active preparation time approx.: 30 Minutes / chill time: 80 Minutes / Total time: 110 Minutes

Enjoy!

