



Chocolate treats

NIBBLEDISH CONTRIBUTOR

Ingredients

- Dark chocolate (70%)
- Small knob of butter (approx 10g to make the chocolate really shiny!)
- Walnuts
- Raisins

Instructions

- Chop the walnuts but keep the nutty chunks fairly big
- Melt the chocolate over low heat - preferably in a bowl placed above boiling water
- Add the walnuts, raisins and the butter
- Mix and place a spoonful of the mixture on to baking sheets. Repeat until the mixture is finished and you have a LOT of small chocolate heaps
- Leave to cool

Try these with a cup of espresso or a nice port. Yummy!