

A close-up photograph of several chocolate-covered nut clusters scattered on a white surface. The clusters are dark brown and have a glossy, slightly textured appearance. Some are whole, while others are broken into smaller pieces. The background is softly blurred, showing more clusters and a wooden surface at the bottom. A semi-transparent white box with dark blue text is overlaid on the right side of the image.

CHOCOLATE AND SEA SALT NUT CLUSTERS

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Makes: 30
Prep: 15 mins
Cook: 10 mins



Nutrition per
serving:
38 kcal
3g Fats
2g Carbs
1g Protein



WHAT YOU NEED

- ½ cup (100g) 75% dark chocolate
- 90 almonds (around 3 oz./90g)
- sea salt

WHAT YOU NEED TO DO

Melt the chocolate in a bowl bath or in the microwave.

Place the almonds in the melted chocolate and mix well until all the almonds are covered.

Using a fork take out 3 almonds at a time and transfer onto a sheet of baking paper, stack them on top of each other. Repeat until you have used all the almonds, making 30 clusters.

Sprinkle with sea salt when the chocolate is almost dry, then place into the fridge for 10 minutes.