

## Shopping List

### Bulk

Cordillera Chocolate (65%)

Nuts, dried fruit, etc. for topping

### Grocery

Pretzel sticks



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## Chocolate Lollipops



# Chocolate Lollipops

## INGREDIENTS

12-16 oz Cordillera Chocolate 65%, or other high-quality South American chocolate

Bag of pretzel sticks

Various toppings, like dried fruit and nuts

## INSTRUCTIONS

1. Temper the chocolate—chop the chocolate coins coarsely. They don't need to be very fine, but make sure you don't have any large chunks.
2. Place about 2/3 of the chopped chocolate in the top of a double boiler (or make your own using a heat-proof bowl set over a small pot of water 1" deep). Securely clip a chocolate or instant-read thermometer to the side of the pan/bowl. Heat water until simmering (keep water a slow simmer—you may need to adjust the heat).
3. Using a wooden spoon or plastic spatula, stir gently, but steadily as the chocolate melts.
4. Bring the chocolate to 115°F. Try not to allow the chocolate to exceed this temperature. Remove from the heat, wipe the bottom of the bowl/pan, and set it on a heat-proof surface. Keep the water simmering, as you may need to slightly reheat the chocolate as you are making your lollipops.
5. Add the reserved chocolate and stir gently to incorporate—this will start to cool the chocolate. Stir until smooth.
6. For the lollipops—prepare two baking sheets by covering them with parchment paper or foil (or silicone baking mats).
7. Drop a tablespoon-sized circle of chocolate onto the baking pan with a spoon, and immediately take a pretzel stick and place it horizon-

tally in the middle of the chocolate round, twisting a few times to cover (make sure you leave a “handle” outside the chocolate).

8. Add any toppings—chopped nuts, chopped dried fruit, etc.
9. Place baking sheets in the fridge for about a half hour to set.
10. Remove and enjoy!

If the chocolate is tempered correctly, then you will not need to store these in the fridge. If you don't mind storing them in the fridge, then you don't need to worry about tempering the chocolate first—tempered chocolate holds its shape at room temperature, whereas untempered chocolate tends to get melty.



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