

Divine Kisses

This is an **English**¹ confection.

You get about 30 kisses!

Ingredients

100 g Divine Darkly **FAIRTRADE**
chocolate

1 handful **FAIRTRADE** cashew nuts

Method

Preparation

Break the chocolate into pieces.

Crush the cashew nuts using a rolling pin. You want pieces no bigger than the size of one quarter of a pea.

Cooking

Toast the crushed cashews lightly (medium heat) in a non stick pan until they start to go golden. At that point remove from the pan.

Put the chocolate pieces in a bowl and put the bowl over a pan of simmering water.

Stir the chocolate until it is all melted.

Add the cashew nuts and stir gently.

Remove from the heat.

Assembly

Wrap a piece of aluminium foil round a chopping board.

Using a teaspoon, take one spoon of chocolate at a time and allow it to drop onto the foil, (gentle splodge).

When all of the chocolate mix is used up, or when there is no more room on the foil, stop.

To serve

Allow the "kisses" to cool before consuming.

Variations

Use Divine Mint flavoured chocolate for a minty kiss.

¹<http://www.fairtradecookbook.org.uk/countries/england.htm>