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## Chocolate Slab with Macadamia Nuts and Almonds

### For 24 Squares

100 grams (3.5 oz) of chocolate, 85% minimum cacao  
1 tablespoon coconut oil  
1 tablespoon maple syrup  
80 grams slivered almonds  
80 grams macadamia nuts, coarsely chopped  
2 tablespoons ground coconut

### Instructions

1. Melt the chocolate, oil and maple syrup: add 1 cm of water into a small saucepan, then place a ceramic or metal bowl on top. Break the chocolate into pieces and place them in the bowl with the coconut oil and maple syrup. Bring the water to a simmer and stir until everything is melted and smooth. Make sure no moisture enters into the bowl.
2. Put the almonds and macadamia nuts into a medium-sized bowl. Pour over the melted chocolate. Mix thoroughly until the nuts and coconut are well coated.
3. Line a tray with aluminum foil or parchment paper. Spoon the mixture into the tray and spread it out to 1.5 cm (1/2 inch) thick with a rubber spatula. It's not necessary to reach the edges of the tray.
4. Sprinkle the ground coconut over the top.
5. Refrigerate. When the chocolate is hard, slice it into squares with a chef's knife.