SALTED DARK CHOCOLATE CLEMENTINE BITES

Makes 25 servings - 3 per person

INGREDIENTS

Clementines, whole 8 medium clementines
Dark Chocolate (60-70% cocoa), finely chopped 4 oz
Sea Salt to taste

DIRECTIONS

Line a baking sheet with parchment paper. Peel and segment clementines, set aside. Gently melt chocolate in a small bowl in the microwave or over a double boiler. Working in small batches, dip segments in chocolate and transfer to parchment-lined sheet. Immediately sprinkle segments with a few grains of salt before the chocolate begins to set. Once all pieces have been dipped set the sheet aside until chocolate hardens. To quickly harden chocolate, transfer baking sheet to the refrigerator for 10 minutes. Serve at room temperature.