



FINCH + FENNEL

Maple Nut Cluster

INGREDIENTS:

- 16 oz Mixed Nuts
- 2 c F+F Small Batch Vermont Maple Syrup
- Dark or Milk Chocolate
- Sea Salt, for topping

DIRECTIONS:

1. Create a double broiler using a saucepot & a small, heat-safe mixing bowl that will nest on top of the saucepot.
2. Fill the saucepot about halfway with water & bring to a boil. Place the chocolate into the small mixing bowl & place on top of the boiling saucepot.
3. One boiling, reduce to a simmer. Stir chocolate with a spatula as it melts.
4. While the chocolate melts, reduce the F+F Small Batch Vermont Maple Syrup down to one cup by heating in a large sauce pan on medium-high heat.
5. Once reduced, add the mixed nuts to the syrup, then stir until the syrup fully coats the nuts & not much is left in the pan.
6. Let the maple syrup & nuts cool for two minutes. Place in fridge to let it cool & harden up a bit. You may also place in freezer to speed up the process.
7. Once fully cooled & nuts clump up easily, scoop the nuts into one-inch clusters onto a sheet tray lined with parchment paper. They will spread a little.
8. Remove chocolate from heat & begin dunking each clusters into the melted chocolate and then placing it back onto the sheet tray to dry.
9. Before each one dries, sprinkle sea salt on top, if desired.
10. Store in a sealed bag at room temperature or in the fridge.



Enjoy!

