

## Cuban Bread with Chocolate and Garlic Spread

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*Use premium bittersweet chocolate, such as Scharffen Berger El Carmen ([www.scharffenberger.com](http://www.scharffenberger.com)) or El Rey Bucare ([www.elreychocolate.com](http://www.elreychocolate.com)). Be sure to use extra-virgin olive oil and coarse sea salt to sprinkle on the bread right at the moment of serving.*

- 6 OZ. PREMIUM BITTERSWEET CHOCOLATE, CHOPPED
- 2 LARGE CLOVES GARLIC, GROUND TO A FINE PASTE WITH MORTAR AND PESTLE
- 1/3 CUP EXTRA-VIRGIN OLIVE OIL
- COARSE SEA SALT TO TASTE
- 2-3 TSP. FRESHLY SQUEEZED LIME JUICE (OPTIONAL)
- 1 LOAF CUBAN BREAD OR FRENCH BREAD, BIAS-SLICED 1/2 INCH THICK (ABOUT 16 SLICES)
- COARSE SEA SALT

Place the chopped chocolate in a double boiler over simmering water. When the chocolate is almost melted, remove from heat and stir until smooth. Mix the garlic and olive oil in a small skillet and heat through over low heat. Pour in a stream over the melted chocolate while stirring gently with a spatula. Season to taste with salt.

Add the lime juice, if using, and stir gently to blend smoothly. (The lime juice adds a refreshing citrus kick.) The mixture will thicken slightly. Serve at room temperature in a bowl. If the chocolate mojo becomes too stiff, warm over simmering water.

Before serving, toast the bread slices on the grill or on a baking sheet under the broiler for 2 to 3 minutes per slice or just until golden (this can be done ahead and served at room temperature). Serve bread and chocolate spread with additional coarse salt for sprinkling atop. Makes 16 servings (1 cup chocolate and garlic spread).

Per serving: 120 cal., 8 g fat (3 g sat. fat), 0 mg chol., 116 mg sodium, 11 g carbo., 1 g fiber, 2 g pro.