



SALTED CHOCOLATE ORANGE PISTACHIO SWIRLS

By Masterchef 2023 Finalist **Rhiannon Anderson**

These buttery puff pastry swirls are filled with Darrell Lea Dark Chocolate Block, Darrell Lea Milk Chocolate BB's Orange Balls and fresh orange zest, then finished with pistachios and flaky sea salt. A perfect treat for your Frocktober fundraiser!

Serves 8



METHOD

1. Preheat oven to 180°C and line a baking tray with baking paper.
2. Break dark chocolate into pieces and melt in the microwave using 3 x 30 -second bursts, stirring well between each until smooth.
3. Spread the melted chocolate evenly over one sheet of puff pastry.
4. Sprinkle evenly with the crushed orange chocolate balls, orange zest and a pinch of flaky sea salt.
5. Place the second sheet of puff pastry on top and gently press down to seal.
6. Cut into 8 long strips.
7. Twist each strip, then roll it into a swirl, tucking the end underneath to hold its shape.
8. Place onto the prepared tray and brush with egg wash.
9. Press one whole orange chocolate ball into the centre of each swirl.
10. Bake for 30 minutes in the oven, or until puffed and beautifully golden.
11. Alternatively cook in the air fryer for 10 minutes at 200°C, then carefully flip each swirl and cook for a further 5 minutes, or until crisp and golden.
12. To finish, while still warm, sprinkle with crushed pistachios, flaky sea salt and fresh orange zest.
13. Serve warm while the chocolate is still gooey, or allow to cool slightly for the perfect flaky, chocolate-filled pastry.

INGREDIENTS

- 2 sheets frozen puff pastry, thawed
- 170g Darrell Lea Dark Chocolate Block
- 8 Darrell Lea Milk Chocolate BB's Orange Crunch balls, crushed
- 8 Darrell Lea Milk Chocolate BB's Orange balls, whole
- Zest of 1 orange, plus extra to finish
- Handful of pistachios, roughly crushed
- Flaky sea salt
- 1 egg, beaten (for egg wash)

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