



Pan con Chocolate, Aceite y Sal

This traditional afternoon snack has become one of the trendiest desserts in restaurants in Spain. No matter whether you're devouring a modern take on the dish at a Michelin-starred restaurant or just making a simple version at home, it will surely put a smile on your face.

Shopping List

- Country-style white bread
- Dark chocolate, 60% cocoa
- Good quality Extra Virgin Olive oil
- Sea salt flakes (Maldon or similar)

Ingredients (for 6 people)

- 6 slices country-style white bread
- 170 g (6 oz) dark chocolate, 60% cocoa •
- 60 ml (1/4 cup) extra virgin olive oil
- 1/2 teaspoon sea salt flakes

Instructions

1. Lightly toast the bread.
2. Melt the chocolate in a double boiler (a smaller pot with the chocolate nestled inside a larger pot with an inch or two of simmering water). Leave a couple of lumps in the chocolate—it shouldn't be too smooth. Set aside.
3. Generously drizzle olive oil on the bread.
4. Top with chocolate. Pro move: scoop a bit that didn't get totally melted onto the bread first, then top with melted chocolate.
5. Top with sea salt flakes.