CHOCOLATE-DIPPED CANDIED CITRUS & FIGS

WHERE THE SWEET SPOT IS...SALTY



Preparation Time: 15 minutes
Ready In: 55 minutes (40 Minutes chilling/setting)



WINDSOR LESEL FLAKED SEA SALT



WINDSOR LESEL FLEUR DE SEL

Ingredients

1 cup (250 mL)	pre-made candied citrus rounds or halves
1 cup (250 mL)	fresh figs, halved
1 cup (250 mL)	Belgian dark chocolate, melted
	Windsor LeSeL Flaked Sea Salt, for finishing
	chopped pistachios, for finishing

Instructions

Dip the candied citrus pieces and halved figs in the melted dark chocolate.

Sprinkle the chocolate-dipped fruit with Windsor LeSeL Flaked Sea Salt and chopped pistachios.

Allow the chocolate to set completely, then arrange on a serving platter.

Suggested Salt Substitutions:

Windsor LeSeL Fleur de Sel