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# ALMOND, PISTACHIO & QUINOA DARK CHOCOLATE BARS

 GF, VEG  20 mins (+ setting overnight)  24

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## Ingredients

- *1½ cups dates*
- *⅔ cup smooth natural peanut butter (I use 'Pics Peanut Butter')*
- *¼ cup black tahini*
- *¼ cup honey*
- *½ tsp vanilla powder*
- *½ cup roasted almonds, roughly chopped*
- *½ cup pistachios, roughly chopped*
- *½ cup pepitas*
- *1¾ cups puffed quinoa*
- *400g dark chocolate (I use 70%)*
- *Flaked sea salt for sprinkling*
- *2 tbs finely chopped pistachios for sprinkling*



## Method

1. *Blend the dates, peanut butter, tahini, honey and vanilla powder in a food processor until a smooth ball forms.*
2. *Remove the mixture from the food processor and place into a large mixing bowl.*
3. *Add the almonds, pistachios, pepitas and puffed quinoa to the date mixture and mix together with your hands.*
4. *Press the mix into a paper lined 18cm x 30cm brownie tray and set aside.*
5. *Meanwhile, melt your dark chocolate in a heat proof bowl over a saucepan of gently boiling water.*
6. *Pour the melted chocolate over the slice mix and sprinkle with sea salt and extra chopped pistachios.*
7. *Place in the fridge to set overnight*
8. *Remove from the fridge and cut into slices or bite sized pieces. Enjoy!*

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