



## Salted Chocolate Graham Crackers

Recipe from *Composing the Cheese Plate* by Brian Keyser and Leigh Friend

### Ingredients:

12 oz Dark chocolate

2 ½ cups graham cracker crumbs

1 ½ tsp sea salt

### Directions:

Break the chocolate into small pieces, and place in the top pan or bowl of a double boiler. Fill bottom pan halfway with water and bring to a simmer. Position top pan or bowl over bottom pan and stir chocolate until melted (3 min). Remove pan with chocolate and stir in graham crumbs and sea salt.

The texture should look wet like sand.

Spread the chocolate mixture on large piece of parchment and place another one on top and press down. Use a rolling pin to flatten chocolate until thin. Place chocolate on a baking sheet and chill for at least 1 hour.

Remove from refrigerator. Pull off top sheet of parchment. Flip the chocolate over and remove second piece of parchment. Break into large pieces. Store in airtight container or cool place.

Perfect with blue cheese!

Enjoy with 13<sup>th</sup> Street 2018 Cab Franc!

**13<sup>th</sup> Street Winery**

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