



Two Chocolate Macadamia Nut Pastries

Makes 20 bars

Ingredients -

2-1 oz. Jell-O Sugar Free Fat Free Instant White Chocolate
2 cups cold milk
1 cup white chocolate chips
1 sheet frozen puff pastry, defrosted
2 cups semi-sweet chocolate chips
2 cups of salted macadamia nuts, chopped



Make White Chocolate Pudding -

Make the pudding according to package and chill for 1 hour. Gently stir in white chocolate chips. Set aside.

Make Pastry -

Preheat oven to 350 degrees. Line an 11" by 17" cookie sheet with parchment paper. On a floured surface, using a well floured rolling pin roll out the puff pastry to approximately 10" by 16" in size. Square off the edges of the pastry to fit the cookie sheet and pierce the pastry with a fork. Cover with a second sheet of parchment paper and add a second cookie sheet to cover. Bake at 350 degrees for 10 minutes or until golden. When complete, remove from the oven and spread the hot pastry with the semi-sweet chocolate chips until smooth. Let the pastry bars cool until ready to serve. Cut into bars.

To Serve -

Spread each bar with white chocolate pudding and sprinkle with nuts. Do not add the pudding and nuts until ready to serve.

Wine Pairing Suggestion -

Lawrence Dunham Vineyards Petite Sirah, Sky Island Petite Sirah, or other full bodied wine. Chocolate and Petite Sirah are a great match to bring out the mocha flavors of both.

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