

# dark chocolate medallions

**Makes 10-12 pieces (~2 inch round)**

RECIPE FROM: [The View from Great Island](#)

PREP TIME: 10 minutes

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3½ - 4 oz dark chocolate (bar or chips)  
2 Tbsp pistachios  
6 dried apricots  
1 Tbsp unsweetened shredded coconut  
parchment paper

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## FOR GIFTING

[bakery box](#)

[parchment paper square](#)

[printable label](#)

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## VARIATIONS

- You can use any assortment of dried fruits (blueberries, cranberries, figs, pineapple, mango, raisins, papaya), chopped nuts (almonds, walnuts, pecans, etc.) and/or seeds (sesame, poppy, pumpkin, hemp, flax, etc.) that you enjoy or have on hand.



CHOP pistachios and dried apricots into small pieces and set aside.

LAY out a piece of parchment paper on a flat surface.

BREAK chocolate bar up into small pieces while still in the wrapper. If using chocolate chips, no prep work is needed.

PLACE chocolate pieces or chips in a microwave-safe glass bowl or measuring cup. Microwave for 1 minute, and then stir. Microwave for another 30 seconds, and then stir again to completely melt the chocolate. If there are still lumps, microwave for short bursts and stir again until smooth and completely melted.

USING a spoon, drop small rounds of melted chocolate onto the parchment paper. Let chocolate fall from the spoon and it will naturally form a round shape – you can nudge it with your spoon if you like.

WORK with one at a time and sprinkle each round of chocolate with chopped pistachios and apricots and shredded coconut while the chocolate is still hot.

REPEAT these two steps until you have used all the chocolate. Assuming the rounds are 2–2 ½ inches in diameter, you'll be able to make 10–12 medallions.

ALLOW chocolate to set at room temperature, or place in fridge to speed things up a bit. If you plan to refrigerate the medallions, it helps to place the parchment paper directly on a baking sheet so you can transfer to the fridge.

STORE medallions at room temperature or in the fridge. They'll last at least 2–3 weeks, or longer if frozen.

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## TO PACKAGE FOR GIFTING

LINE a bakery box with a piece of parchment paper.

PLACE label on the front of the bakery box.

PLACE cooled and set medallions into the parchment paper-lined box.

TIE twine around the box, if desired.