



## Toasted Bread with Chocolate

Bread and chocolate is a classic snack for Spanish children (at least it was in the old days), but with a touch of olive oil and salt, it becomes just a bit more grown up. We've served this as sweet ending to a tapas party, and it's always a hit. It's the world's easiest dessert.

### **Serves 8**

- 8 thick slices good-quality bread (an artisan loaf or baguette)
- Your favorite extra-virgin olive oil, for drizzling
- 4 ounces high-quality bittersweet chocolate, coarsely chopped (scant 1 cup)
- Sea salt, kosher salt, or any specialty salt

Position an oven rack 4 inches from the broiler element and heat the broiler to high. Put the bread on a baking sheet and toast until light golden on both sides, 1 to 2 minutes per side.

Drizzle the bread with olive oil. Distribute the chocolate evenly on top of the bread; it should lightly cover the slice. Turn off the broiler and return the bread to the oven until the residual heat melts the chocolate, about 1 minute. Smooth the chocolate with a table knife, if you want, or else leave it in clumps. Sprinkle a pinch of salt on each slice and serve.

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