

# DOLCI

## PANE AL CIOCCOLATO

CHOCOLATE BREAD PARFAIT

### *Ingredients for 6 persons*

*8 oz. bittersweet chocolate, chopped*  
*1/2 cup espresso or very strong coffee*  
*2 Tsp sugar*  
*2 Tsp dark rum*  
*6 cups white bread—crust removed,  
cut into 1-inch cubes*  
*1 1/2 cups heavy cream*  
*1 cup sliced almonds*

### *Preparation*

*Preheat the oven to 350°. Spread the almonds on a rimmed baking sheet and toast for about 8 minutes, until golden and fragrant. Let cool.*

*Meanwhile, in a large heatproof bowl set over a saucepan of simmering water, melt the chocolate, stirring frequently, until smooth. Remove from the heat and keep warm.*

*In a small bowl, mix the espresso with the sugar until dissolved. Whisk in the rum. Stir this mixture into the melted chocolate and fold in the bread cubes; let stand for 5 minutes.*

*In a large bowl whip the cream until soft peaks form. Spoon half of the soaked bread cubes and any excess chocolate into 6 parfait glasses. Top with half of the whipped cream and half of the almonds. Repeat with the remaining bread and chocolate, whipped cream and almonds. Serve at once.*