

Chocolate Crispies with Chili and Sea Salt

20–30 Min

Ingredients 6 Portions

= Kotányi Produkte

100 g	Milk chocolate
30 g	Cornflakes
30 g	Almonds, finely sliced
1 pinch	Sea Salt, Coarse
1 pinch	Chili Hot

Preparation

1. Melt the chocolate in a bain-marie.
2. Mix the cornflakes with the chopped almonds and crumble to a slightly finer texture.
3. Then add the cornflake and almond mixture to the melted chocolate and stir.
4. Use two spoons to heap small mounds onto baking parchment.
5. Finally, sprinkle with a pinch of Kotányi Sea Salt and chili. Allow to cool for two hours until dry.