



# Chocolate Crispies with Chili and Sea Salt

🕒 20–30 Min   

## 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.

## 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

