

Cooking with ELK

CHOCOLATE ON A BAKING SHEET



You will need:

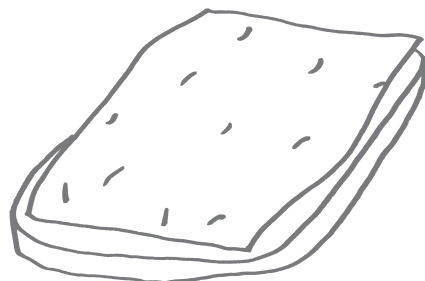
One of BELÖNING
or CHOKLAD
chocolate bars

MUNSBIT
nuts

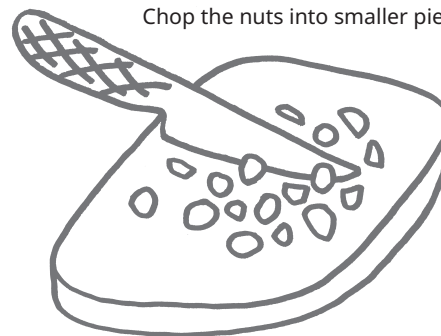
Raisins, pistachios,
dried fruits,
orange peel...



- 1 Prepare a piece of baking paper on a small baking sheet or cutting board.



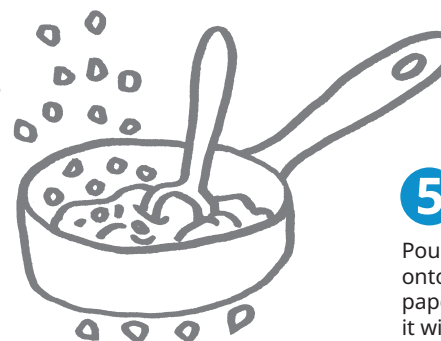
- 2 Chop the nuts into smaller pieces.



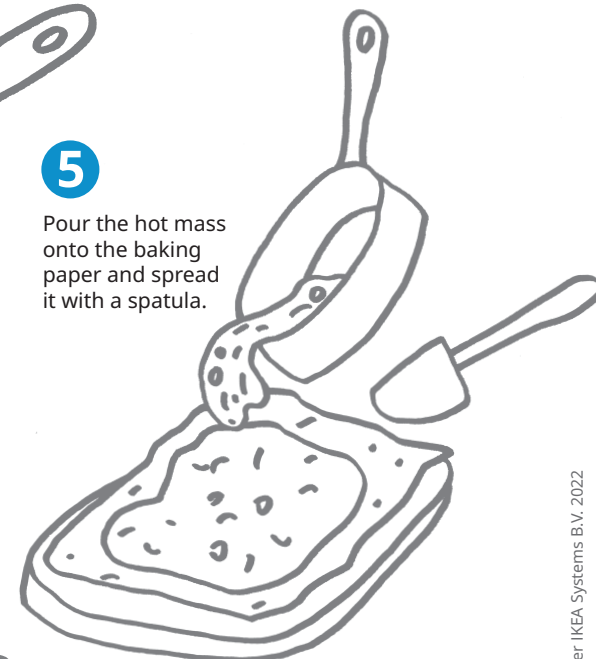
- 3 Chop the chocolate bar or break it into small pieces and put them into a saucepan.



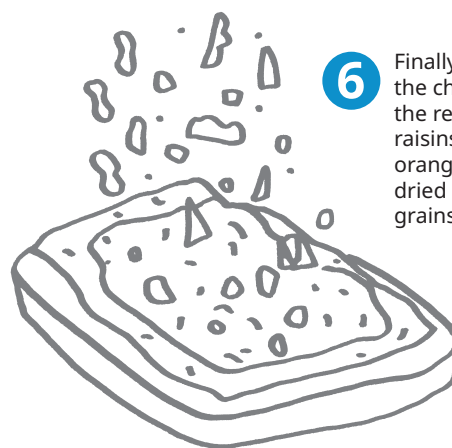
- 4 Place the saucepan on the burner/hob set to the lowest temperature level and heat the chocolate while stirring constantly. Finally toss part of the chopped nuts into it.



- 5 Pour the hot mass onto the baking paper and spread it with a spatula.



- 6 Finally, sprinkle the chocolate with the remaining nuts, raisins, pistachios, orange peel, almonds, dried fruit or even a few grains of salt.



- 7 Allow everything to cool in the fridge. Then break your special chocolate into pieces and you can serve it.



Bon appetite!

