

## QUICK SAVOURY REFRESHMENT

Prepare:



1

Add salt to cream cheese and stir well. You can also add a mashed clove of garlic, if you like it.

2

Cut avocado in half, remove the stone, scoop the flesh out and mash it with a fork. Add salt and a squeeze of lemon juice.

3

First put a cream cheese mix into the croustades, then a layer of avocado pulp and sprinkle the top with small pieces of chopped cherry tomato.

Tip for variations:  
The cream cheese base can be combined with ham and a grape or tangerine or a cheese cube with walnut, olives, apple ...

## Preparing with Elk SWEET AND SAVOURY CROUSTADES



KRUSTADER  
mini  
croustades

OFTAST  
bowl



KRUSTAD  
plac

GUBBRÖRA  
rubber spatula



## EASY SWEET DESSERT

Prepare:



1

In a saucepan, bring the cream and sugar to boil and remove it from the heat.

2

Chop the chocolate bar into small pieces, put it into the hot cream and stir with a spatula until a smooth texture is achieved.

3

Pour the mixture into the croustades, let it cool and insert into the fridge for about 20 minutes to become solid.

4

When ready to serve, dust them with cocoa powder.

Tip: croustades tops can be decorated with raspberries or strawberries. Yum!

