



HEALTHYFOOD  
STUDIO



# Dark chocolate almonds

## WITH MALDON SALT & CHILLI

### INGREDIENTS

40g 70% dark chocolate

50g raw unsalted almonds in their skins, toasted

Pinch of red chilli flakes

½ pinch Maldon salt flakes

### METHOD


Melt the chocolate for one minute in the microwave and stir to make sure the mixture is smooth.

Add the toasted almonds to the chocolate and coat them well.

Remove the nuts individually from the chocolate and place on a silicone mat or baking paper sprayed with baking spray. Allow chocolate to set a bit, then, carefully place a salt crystal or chilli flake on each nut.

Place them in the fridge for about 30 minutes to set.

Keep in a cool area until ready to serve.

Culinary excellence provided by:  PRUE LEITH  
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