

CARAMEL CHOCOLATE RUSK

INGREDIENTS

150g French bread
80g Granulated sugar
30g Butter
1 tbsp Milk
150g *DLA Coklat Milk Chocolate*

METHOD:

1. Cut the French bread into bite-sized pieces, about 1cm thick. Heat a frying pan and fry the French bread until they are crunchy. Remove from the pan and set aside.
2. In the same frying pan, put granulated sugar, butter, and milk. Cook over medium heat. Once it starts bubbling and caramelizing, return the French bread from mix well. Transfer to a baking pan lined with parchment paper and let it cool.
3. Melt DLA Coklat Milk Chocolate in a double boiler until smooth.
4. Dip the French breads into the melted chocolate, and let the caramel chocolate rusk set on a baking pan lined with parchment paper.

FEATURED PRODUCT



Coklat Milk
Chocolate Compound