

DARK CHOCOLATE SNICKERS

INGREDIENTS

NOUGAT:

100g oatmeal
6 large dates (pitted)
80g creamy peanut butter

CARAMEL:

15 large dates (pitted)
50g DLA Caramel Topping
80g Roasted peanuts

COATING:

200g *DLA Lapaz 66%
Dark Chocolate Couverture*

PREPARATION:

line molder (18x18xcm) with parchment paper

METHOD:

1. Make nougat. Place the oatmeal, dates and peanut butter in a food processor (or blender) and blend. If the dates are dry, add 1 teaspoon of oil. Press it into a molder lined with parchment paper.

2. Make the caramel. Place the dates and topping caramel in a food processor (or blender) and blend until smooth. Apply on top of the nougat from step #1 and top with peanuts. Refrigerate for 1 hour or more to harden.

3. Cut into 12 pieces. Coat with tempered DLA Lapaz 66% Dark Chocolate Couverture and refrigerate to harden.

Enjoy!

FEATURED PRODUCT



La Paz 66%
Dark Chocolate
Couverture