

CHOCOLATE MENDIANTS RECIPE

- Chocolate 250g



- Raisins 60



- Hazelnuts 20



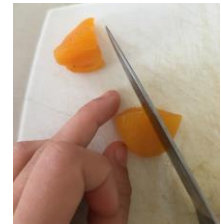
- Dried apricots 6



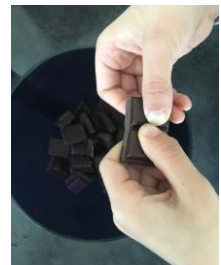
- Almonds 20



1. First, cut the dried apricots in five or six pieces.

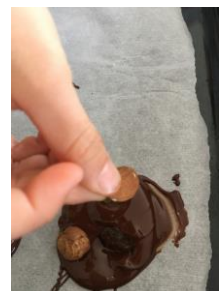


2. Break the chocolate into small pieces and melt it in the microwave.



3. Use a spoon to make chocolate rounds and hearts on baking paper.

4. Then add your toppings. Press them into the chocolate a bit so they don't fall off when you pick them up.



5. Let the mendiants sit in the fridge until set.