

OUR STORIES

NAMA CHOCOLATES

RECIPE TO MAKE AT HOME



INGREDIENTS

- 400 g of good quality dark chocolate (>70% cacao)
- 200 ml of rich cream (>35% fat)
- cocoa powder

PREPARATION

1. Chop the chocolate bars into small pieces with a knife, the smaller the better.
2. Prepare a tray lined with baking paper. Chose the size accordingly to your preference for the height of the chocolates.
3. Heat the cream almost to the boiling point, but be careful not to actually boil it!
4. Add the chocolate pieces and stir until they melt into even mass. Be careful not to over-heat and use only dry utensils, otherwise the chocolate might separate.
5. Pour the mixture into the tray and smooth the surface.
6. Let it cool in the fridge for 4-5 hours.
7. Take out the chocolate from the tray and cut it into small squares with a warm knife (you could preheat it with hot running water and dry before making each cut).
8. Sprinkle the squares with cocoa powder and enjoy!

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