

Gilded Salted Peanut & Chocolate Hearts



Chef Manuel Aquilina

INGREDIENTS

200g Novi Bloc Dark Chocolate, melted

Gold decorating dust

2-3 tbsp peanut butter

2-3 tbsp salted roasted peanuts

2-3 tbsp chocolate spread

150g chocolate sponge



METHOD

- 1 Start this recipe by brushing the silicone heart molds with gold dust.
- 2 Next, fill or brush with melted chocolate and allow to set.
- 3 When ready, fill with a layer of peanut butter, salted peanuts, chocolate spread and a layer of chocolate sponge.
- 4 Finish off with another layer of melted chocolate to seal and allow to set.
- 5 Remove from the molds carefully making sure not to break and decorate with extra melted chocolate and peanuts.