



CHILI PEPPER SOFT CHOCOLATES

These chocolates are delicious and beautiful made with an exquisite dark chocolate. A classic of the little pastry shop, plus the much-loved "pinch" of chili. To be gifted or to serve



INGREDIENTS:

200 g dark chocolate Emilia

20 g of butter

$\frac{1}{2}$ **teaspoon** of cinnamon

$\frac{1}{2}$ **teaspoon** of chili pepper

gold food powder to decorate



Difficulty
MEDIUM



Preparation
40 min



Portions
8

1

In a bowl, melt the chocolate in a bain-marie, then add the butter and spices and mix well.

TIP

For spicy lovers, you can also increase the amount of chilli: in this case, serve fresh fridges, possibly for an even more interesting contrast.

2

Choose a silicone stencil for star-shaped chocolates, then pour the mixture into the molds and let cool in the fridge for half an hour.

3

Resume stencil and mold chocolates, dust them with a little golden powder and add them with a pinch of chili. Serve or pack to give.