

## SALTY CHOCOLATE BON BONS

*Happy Hour Time? Here are the salty chocolate bon bons ideal for an evening of friends or as a closing meal. No eggs, no dairy and no gluten*



### INGREDIENTS:

- 200 g** of dark chocolate
- 12 little** red tomatoes
- 50 g** of Parmesan cheese
- 1** nuts bread
- 1 pinch** of salt
- 1 pinch** of pepper



Difficulty  
EASY



Preparation  
80 min



Portions  
8

- 1** Melt the chocolate in a bain-marie. Add salt and pepper and stir well. Wash and dry the tomatoes well. Cut parmesan in flakes of the size of a hazelnut. Cut the bread to dice and toast slightly.

### TIP

In this recipe you can dictate what you like. Try also with eggplant or roasted pumpkin dags.

- 2** Pour a chocolate bottom into the pies, then place the tomato, parmesan cheese or bread and finish pouring the chocolate to the edge of each paper mould.
- 3** Let it cool in the fridge for about an hour. Remove from the fridge 15 minutes before serving.