



TRADITIONAL PANE CARASAU WITH CHOCOLATE

Pane carasau is a traditional Sardinian flat bread, unmistakable for its thin, crispy sheets. It's also known as "paper music" (sheet music) due to its noise and crunchiness when you are eating. Here in a greedy version.



INGREDIENTS:

- 200 g.** pane carasau
- 200 g.** extra dark chocolate Emilia



Difficulty
EASY



Preparation
25 min



Portions
8

- 1** Cut the carasau bread roughly and put it in a baking tray. Toast in oven for 2-3 minutes at 180 °. Take out from the oven and let it cool.

TIP

For even more enjoyable touch try the version with a double milk and dark chocolate. Also try the version with dark chocolate and a pinch of chili

- 2** Melt chocolate in a bain-marie. With the aid of a sponge, tap every piece of carasau bread, then place it on a sheet of baking paper to dry.
- 3** Just dry, place on a serving tray and serve, accompanied by a bowl in which the melted chocolate will be poured, for those who want a gentle addition.