



CHOCOLATE CARNIVAL MEDIANTS

The mendiants are spectacular and impactful as well as simple to make. Inalienable temptation of the French and Belgian confiserie, they are also widespread in Europe and the USA. Here they are revised in carnival version. Fun to do with the kids



INGREDIENTS:

250 g. Emilia Zaini extra dark chocolate

150 g. gummy candies



Difficulty
EASY



Preparation
50 min



Portions
10

1

Melt the chocolate in a double boiler. Create round chocolate medallions on a baking sheet covered with baking paper.

TIP

The smiley making part will be great fun for your kids!

2

With the candies, form many funny faces, or the desired decorations (eg flower, butterfly, sun, etc.), then cool in the fridge for about half an hour.