

THE HAPPINESS FACTORY

CHOCOLARIUM⁺

OF MUNZ & MINOR



Our favourite recipes

MUNZ CARAMEL SPREAD

Preparation: 20 min.

100 g Munz Caramel Extra Soft
2 dl cream
1 pinch of Fleur de Sel
(optional)

1. Chop the caramel sweets into pieces.
2. Heat the cream quickly in a saucepan and take it off the hob.
3. Add the chopped caramel bonbons and the Fleur de Sel and leave the mixture to stand for 10 minutes. Stir the caramel pieces well and heat them on a low heat. Then continue to stir.
4. When the ingredients have mixed well together, the sauce is poured into a canning glass that has just been rinsed with hot water, and then put in the fridge once it has cooled down.

Tip: The freshly made spread is also wonderful with desserts and glaze icing. The spread can be kept in the fridge for several days.



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