CHOCOLARIUM

OF MUNZ & MINOR





Our favourite recipes

MUNZ SCHOCOLATE SPREAD

Preparation time: approx. 10 min.

100 g cream

Munz Prügeli white

 $(2 \times 23 \text{ g})$

Munz Prügeli milk

 $(2 \times 23 \text{ g})$

20 g butter

- 1. In a pan, bring the cream to the boil, then set aside.
- 2. Chop the Prügeli chocolate and fold the chocolate into the hot cream.
- 3. Melt the butter in the cream/Prügeli mixture and stir.
- 4. Pour the mixture into a glass and leave it until cool. The spread lasts for approx. 10 days when stored in

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