



Crazy Recipes

Food Coma Fantasy

WITH AVIKO PREMIUM
SUPER CRUNCH STEAKHOUSE

serves 10

ingredients

1 kg	Aviko Premium Super crunch steakhouse	50 g	Cacao
500 g	Chocolate	125 g	Soft brown sugar
100 g	Butter	1 tsp	Salt
		1 tbsp	Grated coconut

preparation

Mix the cacao and the soft brown sugar. Melt the chocolate and butter in a saucepan over a low heat. Add the melted butter to this cacao mixture while you stir. Keep stirring until the mixture has an even structure. Follow the instructions on the packaging to prepare the chips. Mix the chips with the chocolate mixture. Put a piece of greaseproof paper in a brownie tin and spoon in the cake mixture. Smooth the top and leave to set in the fridge for at least 2 hours. Cut into 5x5 cm cubes and garnish with some grated coconut.

WITH AVIKO PREMIUM FRIES