

Cranberries Dark Chocolate Spread

YIELD: 1 SMALL JAR (200G)
TIME: 30 MINUTES

INGREDIENTS

150g of dark chocolate
50 ml of warm water
4 tbsp of Annum Materna milk powder (use chocolate flavour for added chocolatey taste)
25g of dried, finely chopped cranberries

METHODS

1. Melt 150g dark chocolate by double boiling.
2. Mix 4 tablespoons of Annum Materna milk powder into 50 ml of warm water.
3. Take the melted dark chocolate off the boiler and let it cool slightly.
4. Add milk mixture to the melted chocolate and stir slowly.
5. Let sit for 30 minutes.
6. Mix in the cranberries.
7. Store in air tight glass bottles/jam bottles.
8. Serve with dry crackers or on warm toast.

Tip: Never stir melting chocolate! Be patient and wait until it has fully melted, then stir until smooth.

