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All Natural Croccantini® ARTISAN CRACKERS



Croccantini
CREATIONS

Chocolate Covered Caramelized Crunch

This surprisingly easy recipe became an instant favorite as soon as we tried it. A wonderfully crunchy combination of sweet and savory, they'll disappear from any dinner party dessert faster than you can blink.

Ingredients:

- 6-8 Croccantini® crackers
- 1 cup unsalted butter, cut into chunks
- 1 cup firmly-packed light brown sugar
- Big pinch of sea salt
- 1/2 tsp vanilla extract
- 1 cup semisweet chocolate chips
- 1 cup toasted sliced almonds or other nuts (optional)

Preparation:

1. Preheat oven to 375.
2. Line a rimmed baking sheet completely with foil, making sure the foil goes up and over the edges. Cover the foil with a sheet of parchment paper.
3. Line the sheet with Croccantini®, breaking extra pieces as necessary to fill in any spaces.
4. In 3-4 quart heavy duty saucepan, melt the butter and brown sugar together, and cook over medium heat, stirring, until the butter is melted and the mixture is beginning to boil.
5. Boil for 3 minutes, stirring constantly.
6. Remove from heat, add the salt and vanilla, and pour over Croccantini, spreading with heatproof spatula.
7. Put the pan in the oven, and reduce the heat to 350F.
8. Bake for 12-15 minutes. Check every few minutes for bubbling and to ensure it is not burning.
9. Remove from oven and immediately cover with chocolate chips. Let stand for 5 minutes.
10. Once the chocolate looks glossy spread with spatula.
11. Sprinkle with coarse sea salt and chopped nuts (optional).
12. Let cool completely, then break into pieces and store in an airtight container until ready to serve.

Inspired by David Lebovitz Living the sweet life in Paris, davidlebovitz.com

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