

Fruit and nut chocolate buttons

Preparation :
10 minutes

Cooking time :
10 minutes

Difficulty :
Easy



MAKES 24 BUTTONS



INGREDIENTS

- 80 g of dark chocolate
- 80 g of milk chocolate
- 80 g of white chocolate
- 200 g of mixed unsalted fruit and nuts: almonds, hazelnuts, walnut kernels, raisins
- 2 dessert spoons of peanut oil

PRÉPARATION

Melt the three chocolates separately in a bain-marie. Oil a pastry board.

Using a dessert spoon, pour small heaps of melted chocolate onto the board and let them spread out.

Sprinkle with fruit and nuts and leave to cool. When the chocolate is hard, unstick the buttons from the board with a flexible spatula. Store in a sealed metal box.



Cashew grow on cashew trees. India is the principal source nowadays.