

DARK CHOCOLATE ROCKS WITH SEA SALT FLAKES

BRAS
DEL
PORT

Recipes

DESDE 1900



 Dessert

 2 servings

 10 minutes

 Low difficulty

PREPARATION

1. Melt the cooking chocolate over a low flame using a double boiler, or in the microwave in batches of several seconds
2. Add the puffed rice, make small portions with the help of a spoon and leave them on a clean bench or other nonstick surface.
3. Sprinkle with [Bras del Port Sea Salt Flakes](#) before the chocolate solidifies.

Ingredients (2 servings):

- 200 g dark cooking chocolate
- 50 g puffed rice
- [Bras del Port Sea Salt Flakes](#)