



Nutty Chocolate Baklava Bites

with Tony's Chocolonely Milk Chocolate Caramel Sea Salt Bar

Tony's Chocolonely 70-80 Minutes • Veggie

30A

Find all your unchilled Market items in bag A.



Filo Pastry Sheets



Tony's Chocolonely
Milk Chocolate
Caramel Sea Salt



Hazelnuts



Caster Sugar

In collaboration with



Tony's Chocolonely

Tony's Chocolonely are the chocolate makers on a serious mission to end modern slavery in the chocolate industry.

Pantry Items

Butter, Water

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Rolling pin, bowl, saucepan and baking tin.

Ingredients

Ingredients	Quantity
Filo Pastry Sheets** 11) 13)	7
Tony's Chocolonely Milk Chocolate Caramel Sea Salt Bar 7) 11)	1
Hazelnuts 2)	160g
Caster Sugar	150g

Pantry	Quantity
Butter*	100g
Water*	75 ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	468g 8611 /2058	100g 1842 /440
Fat (g)	122.0	26.1
Sat. Fat (g)	47.7	10.2
Carbohydrate (g)	207.8	44.5
Sugars (g)	129.9	27.8
Protein (g)	28.7	6.1
Salt (g)	3.92	0.84

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

2) Nuts **7)** Milk **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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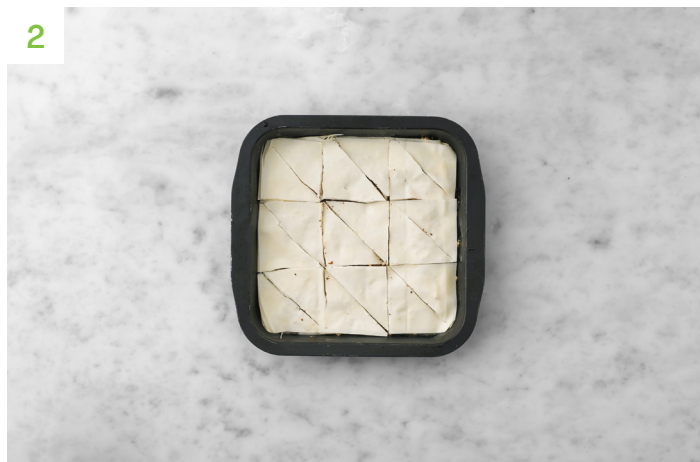
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Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



1



2



3



Hello Filo

a) Preheat your oven to 200°C/180°C fan/gas mark 6. Remove the **filo pastry** from the fridge and its packet to bring it to room temperature.

b) Chop the **Tony's Chocolonely Milk Chocolate Caramel Sea Salt Bar** into small **pieces** and crush the **hazelnuts** in the unopened sachet using a rolling pin. Combine in a small bowl.

c) Lay the **filo pastry** flat onto the counter and halve widthways to create 2 even stacks of rectangles. Lay one half over the other to create 1 neat pile and cut off a short edge to create 20cm by 20cm squares.

d) Lay the squares flat on the counter and cover with a damp tea towel. Discard the extra **pastry**.

e) Melt the **butter** (see pantry for amount) in a small saucepan on medium heat.

Bake the Baklava

a) Add ½ **tbps** of the **melted butter** into your baking tin and spread to coat the bottom and sides of the tin. Layer **one third** of the **filo squares** into the bottom of the dish, spreading a small amount of melted **butter** in between each layer of **pastry**.

b) Top the **pastry** with **half** the **chocolate hazelnut mixture**, then layer **half** the remaining **pastry** on top, once again spreading a small amount of **butter** in between each layer of **pastry**. Repeat with the remaining **chocolate hazelnut mixture, pastry** and **melted butter**.

c) Using a sharp knife, cut the **baklava**, in its tin, into 9 equal squares, then cut each square in half diagonally to create 18 triangles.

d) Pop the **baklava** onto the middle shelf of your oven and bake until crispy and golden, 45-50 mins.

Serve your Tony's Treat

a) Meanwhile, combine the **sugar** and **water** (see pantry for amount). Mix until the **sugar** has dissolved, 3-4 mins. Set aside to cool.

b) Once baked, gradually pour the cold **syrop** over the hot **baklava**, allowing the **syrop** to soak into the cuts. **TIP: Don't worry if things look a little flooded, everything comes together as the dish cools to room temperature.**

c) Allow the **chocolate baklava** to cool completely before serving.

Enjoy!