



# Speculoos and Tony's Chocolate Clusters

with Tony's Choclonely Milk Chocolate Bar and White Choc Chips

Dessert 50-60 Minutes • Veggie

30A

Find all your unchilled Market items in bag A.



Tony's Choclonely Milk Chocolate Bar



Granola



Speculoos Biscuit Crumb



White Chocolate Chips



## Before you start

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

## Cooking tools

Heatproof bowl, saucepan, baking paper, baking tray, measuring jug and kitchen scissors.

## Ingredients

Ingredients	Quantity
Tony's Chocolonely Milk Chocolate Bar <b>7) 11)</b>	180g
Granola <b>13)</b>	60g
Speculoos Biscuit Crumb <b>11) 13)</b>	125g
White Chocolate Chips <b>7) 11)</b>	90g

## Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	2167 /518
Fat (g)	27.3
Sat. Fat (g)	15.2
Carbohydrate (g)	59.6
Sugars (g)	43.3
Protein (g)	7.1
Salt (g)	0.40

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

## Allergens

**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, mollusc, 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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## Melt the Chocolate

**a)** Chop the **Tony's Chocolonely Milk Chocolate Bar** into small pieces and place into a large heatproof bowl.

**b)** Place a small saucepan of **water** on high heat. Once boiling, reduce the heat to medium and pop your bowl of **chocolate** over the pan. **TIP:** *Be careful not to let the bottom of the bowl touch the water underneath - remove some of the water if this happens.*

**c)** Heat until the **chocolate** has melted, 1-2 mins, stirring occasionally. Remove from heat.

## Chill Out

**a)** Once the **chocolate** has cooled slightly, add the **granola** and **speculoos biscuit crumb**. Mix to combine.

**b)** Spoon the **mixture**, **1 tbsp** at a time, onto a lined baking tray in bite-sized chunks. You will make approximately 12-15 clusters in total.

**c)** Place into the fridge to firm up, 25-35 mins.

**d)** Meanwhile, fill a measuring jug with **hot water** from your tap. Place the unopened **packet of white chocolate chips** into the **hot water** and set aside for 5 mins. Then, flip the **packet** upside down and leave for a further 5 mins.

## Decorate and Serve

**a)** Carefully lift the **packet** out of the **water** and massage to ensure all the **chocolate chips** have melted. If there are still unmelted **chips**, return to **hot water** until completely melted.

**b)** Once the **chocolate** has melted, use kitchen scissors to snip off a small corner of the packet to create a small hole. Remove the **clusters** from the fridge, then drizzle the **white chocolate** over them. Return to the fridge to finish cooling.

**c)** Once firm, store your **clusters** in an airtight container and consume within 3 days.

Enjoy!