

# VALENTINE'S DAY CHOCOLTE

**SERVES** 6-10 pieces

**PREP** 20 mins

**FRIDGE** 15 mins-4hrs



## INGREDIENTS

- 400g Chocolate (milk/white/dark).  
Can use chocolate chips or bars.
- Toppings: Nuts or sugar decoration

## DIRECTIONS

1. Fill a big bowl with 1/3 of hot water.
2. Place a smaller bowl inside the big bowl.
3. Break the chocolate and add it into the small bowl.
4. Keep stirring until the chocolate has melted. Afterwards put the bowl aside.
5. Grab the silicone mould or cupcake cups and pour the chocolate inside.
6. Afterwards add nuts or sweets on top of the mould or cups.
7. Place the mould/cups into the fridge. It will set after 15mins or leave overnight.
8. After the chocolate has harden, now it's ready to serve and eat.