



Chocolate CRUNCH



Ingredients

Beryl's® milk compound	200g
Hazelnut (Roasted)	28 pcs
Cocoa Crunch	28 g
Raisin	100g
Papercups	
<i>(Above recipes portion for 28 paper cups)</i>	

Method

1. Mix raisins & cocoa crunches .
2. Put in one hazelnut for each paper cup, then add 1 teaspoon of mixed raisins & cocoa crunches.
3. Melt the Milk Compound Chocolate and then fill the melted milk compound chocolate into the paper cup with the dry ingredients A already inside. Make sure it is evenly coated.
4. Let it set before serving.