



Caramel Chocolate Pretzels

40 minutes

Hands on

20

Portion(s)

1

Difficulty



Ingredients

- 170 g white chocolate couverture
- 60 mini pretzels (half a pack)
- 120 g caramel butter candy, melted in a small saucepan over low heat
- Flower of salt (a particular kind of sea salt)
- 50 g milk chocolate couverture, for drizzling

Διατροφικός πίνακας

Nutrition information per portion

111 Calories (kcal)	4.7 Total Fat (g)	2.5 Saturated Fat (g)	16.0 Total Carbs (g)
6%	7%	13%	6%
11.0 Sugars (g)	1.3 Protein (g)	0.0 Fibre (g)	0.23 Sodium (g)
12%	3%	0%	4%

Method

- Melt the white chocolate over low heat in a bain marie (hot water bath) or in a microwave.
- Spread a sheet of parchment paper in a baking pan or on a clean working surface.
- Add spoonfuls of the white chocolate and create circles that are 3 cm in diameter.
- Make 20 circles.
- Before they set, place 3 pretzels in each circle. They should be placed close together, slightly overlapping one another.
- Drizzle the melted caramel over all of them evenly and sprinkle with some flower of salt.
- Let the caramel and chocolate set around the pretzels.
- Melt the milk chocolate in a bain marie and drizzle over each circle to decorate.
- Let them cool completely, remove from parchment.
- Serve or store in a container in the refrigerator.