

RAW CHOCOLATE PEANUT CHOCOLATE SLICE

Inspired by Refettorio Felix Chef Cleo

Ingredients

- 175 grams pitted chopped dates
- 250 grams of natural peanut butter
- 90 grams of rolled oats (GF)
- 200 grams dark chocolate (Vegan)

Instructions

1. Put the first three ingredients together in a blender and blend into a paste.
2. Spread the mixture onto a baking tray covered with parchment to create the bar, take care to create an even layer
3. Melt the chocolate over a bain-marie, stirring regularly using a double broiler or by placing a boiling pot of water with a bowl on top
4. Pour the melted chocolate over the bars
5. Let harden for at least 1 hour

Pantry Mix Up Add or Mix in: nuts, dried fruits or seeds as suits your fancy- whatever is on hand!

