

BAR-ONE CALZONE BITES

Ingredients

For the Bar One Ganache:

3 x 55g Nestlé Bar One
¾ cup cream

For the Dough:

2 cups self-raising flour
1 1/3 cups full-cream yoghurt

Assembling:

1 egg, beaten (egg wash)
40g (½ slab) melted Nestlé Aero Dark (85g slab)

Makes: 38

Method:

For the Bar One Ganache:

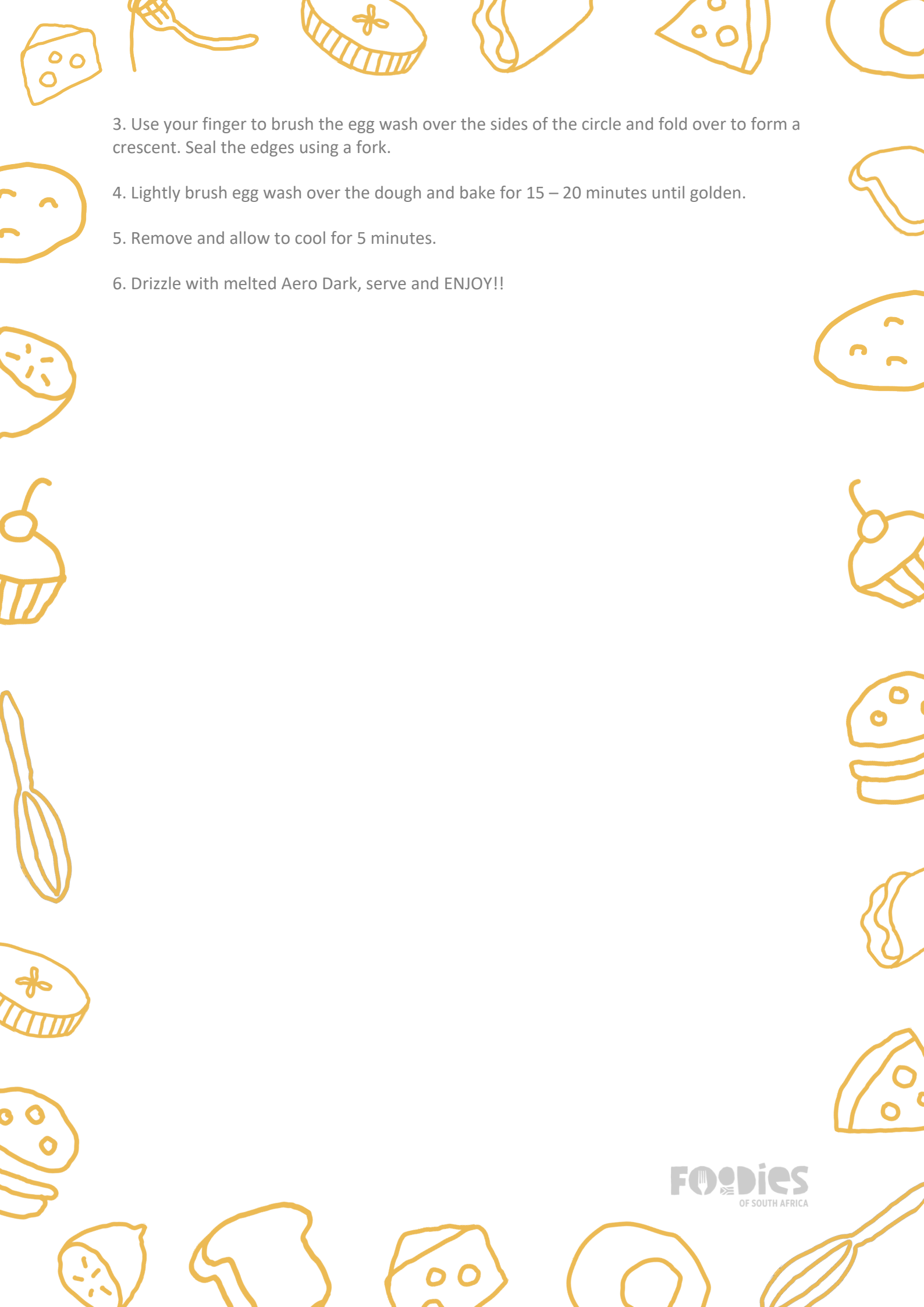
1. Slice the Nestlé Bar One chocolate into chunks. Heat the cream in a small pot on the stove & add the Bar One chunks. Stir until melted and a thick & glossy texture is achieved. Allow to cool and set slightly.

For the Dough:

1. Sift the flour and fold in the yoghurt with a spatula until the mixture forms a dough.
2. On a floured surface, knead the dough by hand for 5-8 minutes. If too sticky, add more flour, a little at a time, while kneading. When smooth and not sticky, the dough is ready.
3. On a floured surface, roll out the dough thinly.
4. Cut equal sized circles out of the dough and place on a large, lightly floured tray.

Assembling:

1. Preheat the oven to 180°C.
2. Add a teaspoon of Bar-One ganache onto one end of each rolled out dough circle.

A decorative border of various food items is drawn in a simple, orange-outlined style around the page. The items include a slice of Swiss cheese, a fork, a round pizza slice with a cross on top, a slice of ham, a slice of pizza with toppings, a whole pizza, a round flatbread, a slice of watermelon, a cupcake, a butter knife, another round flatbread with a cross, a slice of watermelon, a mushroom, a slice of Swiss cheese, a whole pizza, and another butter knife.

3. Use your finger to brush the egg wash over the sides of the circle and fold over to form a crescent. Seal the edges using a fork.

4. Lightly brush egg wash over the dough and bake for 15 – 20 minutes until golden.

5. Remove and allow to cool for 5 minutes.

6. Drizzle with melted Aero Dark, serve and ENJOY!!