



JEAN CROSSING



Citrus FLAPJACK STACK

INGREDIENTS

- 6 Ready made flapjacks (Woolworths)
- 3 Clemengold Naartjies (Peeled and sliced in wedges)
- 100g Dark chocolate
- 100ml Cream
- Handfull Malted milk chocolate balls (Woolworths Chuckles / Whispers)
- Icing sugar for decorating

METHOD

1. Finely chop the chocolate and place into a heat-proof glass or metal bowl.
2. Heat cream on the stove top until shimmering.
3. Add hot cream to chopped chocolate. Let the mixture rest for a few minutes before stirring.
4. Stir until smooth. Voila! You made a ganache!
5. Start stacking! Place one flapjack on a plate, spread generously with ganache, add naartjie pieces. Then add another flapjack. Repeat the process until done.
6. Decorate with crushed Chuckles / Whispers and add a generous dusting of icing sugar!