

# Rocky roads








by **Chef Guntas**

Serves: 4

Preparation time: 10 minutes

Cooking time: 15 minutes

## INGREDIENTS

50g	Lotus biscoff cookies	Belgium	
50g	Crispy wafer cubes	Italy	
50g	Crispy milk chocolate	Belgium	
50g	Orange chocolate bites	Ireland	
50g	Rice crackers	Bulgaria	
50g	Chocolate with hazelnut	Finland	
42g	Butter unsalted 250 gr	Denmark	
14g	Vanilla extract		



Chef Guntas Sethi's life is an odyssey of flavors. Chef Guntas embarked on a transformative journey, earning her Diploma de Patisserie from the prestigious Le Cordon Bleu in London. Today, she stands as a luminary in the culinary realm. Chef Guntas Sethi's culinary creations are a testament to her dedication, a harmonious blend of art, science, and an unyielding passion for cooking.

## DIRECTIONS

### PREPARATION

- 01 Grease an 8x8" pan.
- 02 Melt 50 grams each of various chocolates (crispy milk, milk with hazelnuts, salted caramel with hazelnuts, dark, mixed berry white, and dark with tiramisu filling) in a saucepan with 3 tbsp butter.
- 03 Stir in 1 tbsp vanilla extract. Fold in the crispy wafer cubes and the rice crackers.
- 04 Refrigerate the mixture until set.

This recipe promises a delightful mix of chocolatey goodness with various textures and flavors.

## EU QUALITY SCHEMES



The PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication) logos on food and beverages from the European Union (EU) protect the names of products from specific regions that follow particular traditional production processes. They are a guarantee of authenticity and quality.



**EUROPEAN UNION**

**ENJOY  
IT'S FROM  
EUROPE**

