



## Chili Chocolate French Toasts

### Ingredients

*For 4 French Toasts (4 persons)*

2 eggs (at room temperature)  
1 tbsp maple syrup  
10 g unsweetened cocoa powder  
1 pinch of Salt  
150 ml almond milk  
a little bit of coconut oil  
4 thick bread slices (Texas style)  
5 pieces VIVANI Superior Dark Chili

### Making

- 01** In a bowl, whisk together eggs, maple syrup, cocoa powder, a pinch of salt and almond milk.
- 02** Grate one piece of chocolate into the batter. Stir.
- 03** Heat a pan and grease with a bit of coconut oil.
- 04** Soak the bread slices into the batter then fry them for a couple of minutes each side.
- 05** When ready and still hot, place a piece of chili chocolate between each French toast and let it melt. Divide into 4 pieces.

**As an alternative:** serve one single French Toast with a melting piece of chocolate on top to each person.

**Optional:** sprinkle with some fleur de sel.