

#PERiTricks

# Snack attack

## Smoky nut and Salticrax clusters

Makes 6 - 8

Prep time: 5 minutes  
Cooking time: 10 minutes

Using a tumble dryer? Nayi iplan!

## Ingredients

- 1 box Nando's PERi-PERi Bag & Bake Smokey Churrasco
- 9 Salticrax
- ½ cup salted peanuts
- 1 small slab (80 g) dark chocolate
- 1 tsp Smokey Churrasco spice from the spice pack in the box



## Method

- Break the chocolate slab and place all the ingredients into the cooking bag, fold the open end of the bag to secure a seal and staple to fasten.
- Place into the tumble dryer for 5 minutes or until the chocolate is completely melted.
- Tear open the bag and spoon clusters onto a flat surface lined with baking paper.
- Place in the fridge to chill until the chocolate is firm and enjoy.



**Nando's**



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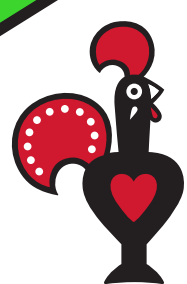
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## Method

- Break the chocolate slab into a medium-sized metal or glass bowl and bring a small pot of water to simmer. Place the bowl on top of the simmering water and stir the chocolate to melt.
- Break the Salticrax into bite-size pieces and place the rest of the ingredients into the cooking bag and pour over the melted chocolate, fold the open end of the bag to secure.
- Shake the bag until everything is covered in the melted chocolate.
- Tear open the bag and spoon clusters onto a flat surface lined with baking paper.
- Place in the fridge to chill until the chocolate is firm and enjoy.



**Nando's®**