

**Composition:**

1. Chips Milk Amaranth Chia
2. Chips Dark Amaranth Raspberry



**1. Chips Dark Amaranth Chia Method**

<b>Belcolade Origins Noir Vietnam 73 Cacao-Trace</b>	<b>500 g</b>
Puffed Amaranth	40 g
Roasted Chia	25 g

Melt and temper the **Belcolade Origins Noir Vietnam 73 Cacao-Trace** and add puffed amaranth and roasted chia seeds. Use a stencil to make the chocolate chips and leave to set.

**2. Chips Milk Amaranth Raspberry Method**

<b>Belcolade Origins Lait Vietnam 45 Cacao-Trace</b>	<b>500 g</b>
Puffed Amaranth	60 g
Raspberry Powder	7 g

Melt and temper the **Belcolade Origins Lait 45 Cacao-Trace** and add puffed amaranth and raspberry powder. Use a stencil to make the chocolate chips and leave to set.