

Chocolate covered chickpea clusters



Ingredients (makes 4 clusters)

- 1 14oz tin chickpeas
- 100g dark chocolate
- 1 tablespoon olive oil
- Pinch of salt

Method

1. Pre-heat the oven to 180° C.
2. Drain the chickpeas to remove the liquid in the tin (you can save it for aquafaba recipes).
3. Rinse the chickpeas well with cold water.
4. Place them on a baking tray lined with baking paper and then lightly pat dry with absorbent paper.
5. Roast the chickpeas in the oven for 45minutes, turning half way through. When cooked, the chickpeas should be crunchy. If they are still soft, then they need longer to bake in the oven.
6. Set aside to cool while melting the chocolate in a bain-marie with the olive oil and a pinch of salt.
7. Add the roasted chickpeas to the melted chocolate and stir with a wooden spoon to cover well.
8. Spoon the chickpeas into paper muffin/cupcake cases (about 1 heaped tablespoon per cluster).
9. Cool the chocolate chickpeas in the fridge, to set the chocolate shell. It takes about 10 minutes in the fridge to harden.

