mango/chili confectionary

NIBBLEDISH CONTRIBUTOR

Ingredients

dried mango
dark chocolate

chili-mix (a pinch of each):

1. flakes of chili
2. salt
3. cayenne pepper

Instructions

when I stayed in los angeles, california I bought some chocolate covered mango treats with chili at trader joe's and I was blown away. I've managed to find the right combination of tastes!

Here's what you do:

1. cut the dried mango into 3 cm pieces
2. put a pinch of salt, chili flakes and cayenne pepper in a mortar and make it as fine a powder as you can

3. melt the chocolate and cover the mango pieces
4. sprinkle the chili on top of the melted chocolate

let them cool and enjoy!