

# Chocolate Soy Sauce Candy

Total time **140 mins** 140 mins preparation time

Nutritional facts (per portion):  
**209 kJ / 49 kcal**

Fat: **3.3 g** Protein: **0.6 g**  
Carbohydrates: **4.3 g**

## INGREDIENTS

20 portion(s)

**140 g** dark chocolate  
**60 ml** dairy cream  
**1 tsp** Kikkoman Naturally  
Brewed Soy Sauce  
**2.5 tbsp** cocoa

## PREPARATION

### Step 1

Break the chocolate into pieces and melt in a bowl over simmering water. Stir in the cream and soy sauce. Pour the chocolate mixture into a baking tray lined with foil (approx. 10 x 10 cm) and chill in the fridge for at least 2 hours.

### Step 2

Remove the chocolate mixture from the tray, cut into approx. 2 x 2 cm cubes, dust all over with cocoa powder and serve, garnished with fresh berries and mint if you like.