

CHOCOLATE-FILLED PUFF PASTRY JAFFLE

Suitable for pastry chocolate lovers looking for an easy braai dessert



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Prep time: 15 minutes
Cook time: 30-35 minutes
Serves 2 people

INGREDIENTS

Ready made puff pastry roll
Caramel chocolate slab
½ Mini biscuits packet
2 strawberries, diced
Optional *chocolate spread or caramel

INSTRUCTIONS

1. Spray your **Megamaster Jaffle Iron** with cooking spray or rub with oil.
2. Unroll puff pastry on a chopping board and cut into quarters. One roll can make two jaffles.
3. Lay one quarter of pastry in your jaffle iron and start filling with your toppings. You can be creative with it and experiment with different toppings.
4. Want to make it extra creamy and dreamy? Spread a spoonful of chocolate spread or caramel on the inside of your jaffle.
5. Add the second quarter of pastry on top and seal the edges of your jaffle by pressing the pastry together.
6. Close your jaffle iron and cut off excess pastry.
7. Bake on your braai for **30-35minutes** on medium heat.
8. Turn regularly to avoid your pastry burning.
9. Open your jaffle iron, if the pastry is golden brown, it is ready.
10. Serve with ice cream, fresh cream, or even more chocolate.



MEGAMASTER RECIPE TIPS



TIP 01

Want a kick?
Add chilli flakes in your filling.



TIP 02

Start your jaffle early enough, so you can serve it fresh once done. We would suggest have it ready to braai as you start braaiing the meat.



TIP 03

Using your Megamaster Jaffle Iron for the first time? Remember prep it. Rub with a little oil, put directly on the heat till the oil starts to smoke, and remove. Wipe excess oil away. Your jaffle iron is now ready to use.