

JERNEJ KITCHEN

OVERNIGHT ČOKOLINO WITH BERRIES

Overnight Čokolino is a tasty breakfast for kids and adults. Enjoy wholesome ingredients like chia seeds, dates, and almond milk in this recipe.

SERVES 4 PEOPLE

PREPARATION: 10 MINUTES

REST: 2 HOURS

TOTAL TIME: 2 HOURS 10 MINUTES

OVERNIGHT ČOKOLINO WITH BERRIES

130 g (4.6 oz) Čokolino Dark

4 tbsp chia seeds

5 dates

2 tbsp maple syrup (or rice)

1 tbsp creamy peanut butter

750 ml (3 cups) almond milk or oat milk

greek yogurt, to serve

fresh berries, to serve

STIR TO COMBINE

Combine čokolino, chia seeds, dates, maple syrup, creamy peanut butter, and almond milk in a blender. Mix into a smooth mixture. Divide between four cups and place in the fridge for at least 2 hours or overnight.

SERVE

Before serving, add a generous scoop of Greek yogurt on top of čokolino. Sprinkle with a handful of fresh berries and serve.

TOOLS AND EQUIPEMENT Sponsored

blender 4x cups