Hot Honey Chipcuterie with Burrata & Prosciutto

The humble bag of chips just became the star of the party! Loaded with creamy burrata, salty prosciutto and pickled green chillies, then finished with none other than our Capilano Hot Chilli Honey, this Hot Honey Chipcuterie by @mia.tothetable is sweet, salty, spicy and made for sharing.



Ingredients

- 1 bag of your favourite plain salted potato chips
- 150g stracciatella or 1 burrata ball
- 50g prosciutto, roughly torn
- Pickled green chillies, thinly sliced
- Capilano Hot Chilli Honey, to serve

Method

1. Arrange the potato chips across a large serving platter.
2. Spoon the stracciatella over the chips. If using burrata, place it in the centre of the platter and gently tear it open.
3. Add the torn prosciutto and sliced pickled green chillies.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

Used in this recipe



Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Method

4. Drizzle generously with Capilano Hot Chilli Honey and serve immediately.

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