Epilepsy stole your everyday. We are here to help steal it back.

Request samples with your Healthcare Professional or **UKinfo@cambrooke.com**



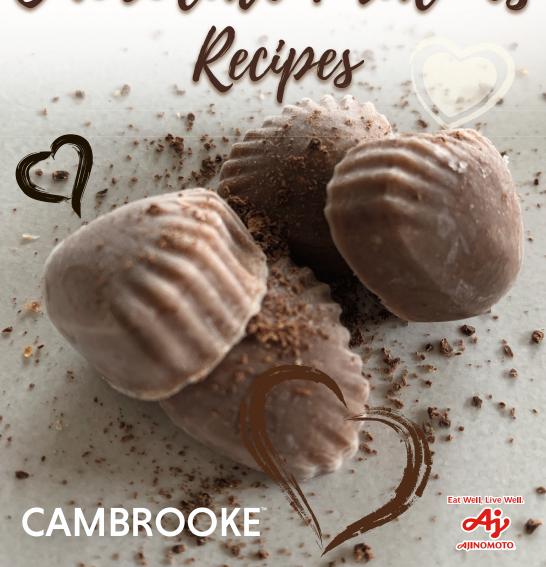
CAMBROOKE

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Chocolate Mousse Pralines

Ingredients (15 chocolates)

- 50g KetoVie 4:1 Chocolate
- 50g dark chocolate (85%)
- · 21g coconut oil
- · 5g erythritol



Method

Gently heat the chocolate, coconut oil and erythritol together.

Gradually add the KetoVie 4:1

Chocolate. Stir until combined.

Pour mixture into silicone mould and leave to set in the freezer for at least 2-4 hours.





Raspberry Dream Pralines

Ingredients (15 chocolates)

- 50g KetoVie 4:1 Chocolate
- 50g dark chocolate (85%)
- 23g coconut oil
- 5g erythritol
- 10g raspberries

Method

Nutritional values

(for 15 chocolates)

Calories, kcal: 559

Fat, q: 54.1

Net Carbs, g: 11.2

Protein, q: 6.8

KetoVie is a Food For Special Medical Purposes for use under medical supervision.

Gently heat the chocolate, coconut oil and erythritol together.

Mash raspberries into a puree and add to the melted chocolate.

Gradually add the KetoVie 4:1

Chocolate, until well combined.

Pour mixture into silicone mould and leave to set in the freezer

for at least 2-4 hours.



Nutritional values (for 15 chocolates)

Calories, kcal: 540 Fat, g: 52.2 Net Carbs, q: 10.7 Protein, g: 6.7







Ingredients (15 chocolates)

- 50g KetoVie 4:1 Vanilla
- 50g cocoa butter
- 16g erythritol
- · 15g almond butter, white
- 8-10 drops marzipan flavour (or other flavour of your choice)

Method

Add the KetoVie 4:1 Vanilla, cocoa butter, almond butter and erythritol together in a glass bowl.

Heat a pan of boiling water and place the glass bowl on top. Stir until all ingredients are mixed well together.

Add marzipan flavour and stir.

Cool for 5-10 minutes. Pour mixture into silicone mould and leave to set in the freezer for at least 2-4 hours.







Nutritional values (for 15 chocolates)

Calories, kcal: 614 Fat, q: 64.7 Net Carbs, g: 3.1



Mango Vanilla Pralines

3:1

Ketogenic

Ingredients (15 chocolates)

- 50g KetoVie 4:1 Vanilla
- 50g coconut cream
- 20g coconut oil (Solid cream at top of can. Discard liquid.)
- 2g xanthan gum
- 10 drops of mango flavour (or other flavour of choice)
- · 9g erythritol

Method

Gently heat the **KetoVie 4:1 Vanilla**, coconut oil, erythritol and coconut cream. Stir constantly until combined.

Stir in xanthan gum.

Add mango flavour and stir.

Pour mixture into silicone mould and leave to set in the freezer for at least 2-4 hours.







Nutritional values (for 15 chocolates)

Calories, kcal: 350 Fat, g: 36.5 Net Carbs, g: 2.7 Protein, g: 2.5



