



# Hot Honey Chipcutterie 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 Chipcutterie 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 [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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Used in this recipe



### Capilano Hot Chilli Honey

Available at



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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