**Hutt Mess!**

Ingredients:

* 50 gr (Flounut butter)
* 4 slices of Nuna Bacon
* 1 can of D’ill pyykles (usually they carry 12)
* 2 Chasuka leaves
* 2 slices of Qrikki
* 4 Blue Puff Cubes
* 1 cup of yougurt
* 100 ml of Kabatha guts

How to prepare:

1. Put the Flounut butter on a low heat frying pan, allowing it to melt slowly.
2. Put the Nuna bacon slices on the frying pan and raise the heat. Allow them to gain color and become crispy.
3. On a separate, larger pan, raise the heat to high and sauté the D’il pyykles and the Chasuka for 4 minutes.
4. Put the Nuna Bacon on the same pan where the D’il pyykles and the Chasuka are and reduce the heat to medium. Allow them to cook for 5 minutes
5. Turn off the heat on the pan where you fried the Nuna Bacon and spread the Qrikki slices there. The remaining heat will toast them, and they will absorb the Nuna Bacon’s flavor.
6. For the sauce, put the Blue Puff Cubes on a bowl and microwave them for 30 seconds. This will allow the cubes to melt and become a soft caramel like liquid.
7. Combine the melted Blue Puff Cubes with the Yogurt until you see a homogeneous mixture.

Serving:

Put the toasted Qrikki slices on a plate and spread them with the Kabatha guts. Then place the Nuna Bacon on top of the Qrikki slices. The Kabatha guts will act as a glue to keep the Nuna Bacon slices in place. Relish the plate with the D’ill pyykles and the Chasuka and garnish with the sauce. (Best way to eat, cut a slice of the Qrikki slice with the Nuna Bacon, pick it up with your fork and alsoa pyykle and a bit of Chasuka. Dip it all in the sauce and taste the myriad of flavors you’ll get!)