

CHOCOLATE BISCUIT CAKE

Preparation time: 15 minutes

Chilling time: 4 hours

Use: 20 x 8cm (8 x 3in) loaf tin

Makes: 10 large, very rich slices

125g (4 1/2 oz) unsalted butter

75g (3oz) golden syrup

200g (7oz) dark chocolate,
minimum 60% cocoa solids, broken into pieces

1 egg

50g (2oz) digestive biscuits

50g (2oz) whole walnuts

50g (2oz) sultanas

50g (2oz) glacé cherries, reserving a few
for decoration

Line the loaf tin with greaseproof paper or baking
parchment and set aside.

Melt the butter and syrup together in a small saucepan
over a gentle heat until they begin to boil.

Melt the chocolate in a heatproof bowl suspended
over a saucepan of barely simmering water, then mix
thoroughly with the butter and golden syrup.

Pasteurise the egg by beating it slowly and continuously
into the hot chocolate mixture.

Break up the biscuits into large chunks; remember,
they will be broken further when mixed, so don't
make them too small.

Add the walnuts, sultanas and most of the cherries.

Pour the chocolate mixture on to the dry ingredients
and mix together with a spatula or wooden spoon.

Press the mixture into the tin and decorate with
reserved glacé cherries. Leave to set in the fridge for
about 4 hours. Remove from the fridge, peel off the
paper and cut into slices or cubes. Serve chilled.



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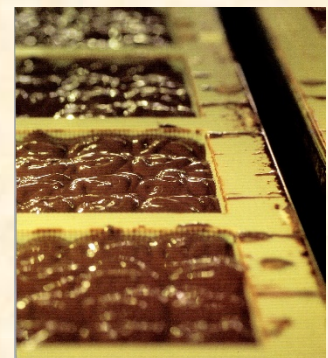
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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

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