The Blackboard

JAVANESE

GINGER SQUARES

Preparation time: 15 minutes Chilling time: overnight Use: 17 x 28cm (7 x 11in) baking tray Makes: about 25

400g (14oz) dark chocolate, minimum 60% cocoa solids, broken into pieces

125q (41/2 oz) unsalted butter

425g (15oz) or 425ml (15fl oz) tinned condensed milk

250g (9oz) Gingernut biscuits

250g (9oz) crystallised ginger

75g (3oz) flaked coconut

Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Stir in the butter and condensed milk.

Crush the biscuits roughly in a plastic bag with a rolling pin. Chop the ginger into small pieces and set about a quarter aside. Stir the biscuits, the remaining ginger and the coconut into the chocolate mixture.

Spoon the mixture into the tin lined with greaseproof paper and level the surface. Dot the surface with the reserved pieces of ginger.

Chill overnight before lifting out, using the paper, and cutting into small squares.

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HINT: Flaked coconut can be found in health shops and specialist food stores.



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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