

Gill's Gourmet Gallery

Easter chocolate biscuits

Ingredients: (makes 9)

25g butter
200g dark chocolate
2 teaspoons brandy
100 ml single cream
6 digestive biscuits
12 glacé cherries (halved)
12 walnuts
25g sultanas

Method:

Melt the butter in a small heat resistant bowl placed on top of a saucepan of simmering water. Make sure the bottom of the bowl does not touch the hot water.
Chop the chocolate and stir with the butter until melted.
Add the brandy and cream a little at a time and combine to create a glossy liquid.
Remove from the heat.
Snap the digestive biscuits into the mixture.
Add cherries, walnuts and sultanas.
Stir until evenly distributed and covered in chocolate.
Divide into 9 cupcake cases.
Place in the fridge to cool.
Decorate with seasoning trimmings.

