Posted on 2 August 2015

by Liz Robb

Dark Chocolate and Ginger Tiffin



Ingredients

100g butter, plus more to grease the tin
200g gingernut biscuits
300g dark chocolate
1 tablespoon of light muscavado sugar
2 heaped tablespoons of golden syrup
5 teaspoons of cocoa powder
30g sultanas
3 tablespoons of glace ginger

Preparation

1. 1. Lightly grease a small shallow rectangular baking tray with butter then line it with baking parchment
2. the tray I used measured 24cm by 18cm.
3. 2. Place the biscuits in a polythene bag and crush them gently with the end of a rolling pin
4. you want them to be broken into small pieces rather than crumbs. Break up any remaining big bits with your fingers.
5. 3. Heat water in a saucepan until it simmers gently. Break 175g of the chocolate into small pieces in a pyrex bowl and place it over the saucepan, making sure that the bowl does not touch the water. Add the butter, cut into small pieces, sugar, golden syrup and cocoa powder to the chocolate and stir, mixing the ingredients with the chocolate as it melts. Remove it from the heat when it is completely melted.
6. 4. While the chocolate mixture is still hot, stir in the crushed biscuits and the raisins. Chop the glace ginger and stir that in too, so that everything is well distributed. Pour the mixture into the prepared tin and spread it out evenly. Chill in the fridge for a couple of hours to set.
7. 5. Break the remaining 125g of chocolate into a pyrex bowl and melt it using the previous method. Pour it over the set tiffin to make a topping, spreading it evenly with a knife. Drag a fork through the melted chocolate on the top to make a wiggly pattern,

then return to the fridge for an hour or two, until it is completely set.

8 6. Take the tiffin out of the fridge for about 15 minutes before trying to cut it. Lift the set tiffin out of the tin by the baking parchment, peel back the sides of the parchment and cut the tiffin into pieces

9 it may help to warm the blade of the knife first. Store the tiffin pieces in the fridge.

Cooks Note