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by Home Sweet Home by Tarek Malouf and The Hummingbird Bakers (Collins, 2013)

Grasshopper Slice



Ingredients

For the Brownie Base 200g (7 oz) dark chocolate (minimum 70% cocoa solids)
200g (7 oz) unsalted butter, softened
250g (9 oz) icing sugar
3 large eggs
110g (4 oz) plain flour
For the Mint Ganache 250mi (9 fl oz) double cream
1kg (2lb 3oz) good-quality white chocolate, chopped
2 tbsp peppermint essence
1-2 drops green liquid food colouring
For the Chocolate Ganache 125ml (4 ½ fl oz) double cream
270g (9 ½ oz) dark chocolate (minimum 70% cocoa solids), chopped
Equipment One 23 x 32 x 5cm (9 x 13 x 2in) Baking Tray

Preparation

1. 1. Preheat the oven to 170°C (325°F), Gas mark 3, and line the baking tray with baking parchment.
2. 2. Melt the dark chocolate for the brownie in a microwave-safe dish in the microwave or in a small bowl over a pan of simmering water. Allow this to cool slightly before using.
3. 3. In a freestanding electric mixer with the paddle attachment or using a hand-held electric whisk, beat the butter and icing sugar together until light and fluffy. Add the eggs one at a time, beating well after each addition. Scrape down the sides of the bowl. Add the flour and mix thoroughly. Pour the melted chocolate into the mixture and mix until all the ingredients are incorporated and the batter is smooth.
4. 4. Spoon the brownie batter into the prepared baking tray and smooth it down using a palette knife. Bake the brownie mixture for approximately 35 minutes or until it has a light crust and is cooked through. Set aside to cool completely before adding the topping.
5. 5. To make the mint ganache, in a small pan bring the double cream to a gentle simmer. Place the chopped white chocolate in a medium mixing bowl. Pour the really hot cream over the white chocolate and leave it to melt on its own, then stir continuously until smooth.
6. 6. Leave to settle for a couple of minutes. Stir in the peppermint essence and colouring. Cover with cling film and chill until thick, for approximately 1 hour. Stir occasionally.

7 7. To make the chocolate ganache, in a small pan bring the double cream to a gentle simmer. Place the chopped dark chocolate in a medium mixing bowl. Pour the really hot cream over the chocolate and leave it to melt on its own, then stir continuously until smooth. Cover and chill until it has thickened slightly, stirring occasionally.

8 8. To assemble, spread the mint ganache over the top of the cooled brownie using an angled palette knife. Cover with cling film and chill for about 30 minutes or until firm. Once chilled, spread the chocolate ganache evenly over the top of the mint ganache and chill for a minimum of 2 hours, or overnight, until firm. Slice into your desired-size pieces.

Cooks Note

We love Grasshopper Pie so much that we turned it into cupcakes and these vibrantly coloured slices. Very moreish, the rich chocolate brownie base and silky chocolate ganache topping make these slices our most chocolaty version of the Grasshopper yet. Using a good-quality peppermint essence or extract will prevent them from tasting artificial.

Makes 15-20 Bars

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