



Recipes

Chocolate & Fig Gateaux

Serves 4

Ingredients:

450g dark chocolate
4 tbsp strong coffee
4 tsp brandy
200g chopped figs
250g broken sponge biscuits
100ml whipped cream

Method:

1. Gently melt chocolate and combine with coffee. Do not boil.
2. Remove from heat and stir in brandy.
3. When cold, stir through biscuits and figs.
4. Set in a loose base cake tin and chill over night in fridge.
5. Garnish with fresh whipped cream.

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