
JAMIE RAMSEY-LAWSON'S MASTERCHEF KITCHEN

‘There is no love sincerer than the love of food.’ – George Bernard Shaw

Episode 2: Chocolate Tiffin

Serves 6-8 // Ready in 30 minutes, plus resting time.

50gr butter
1 tbsp golden syrup (Lyle's Golden Syrup)
2 tbsp cocoa powder, sieved
A handful of raisins
50gr digestive biscuits/graham crackers, crushed
75gr dark chocolate, broken into pieces

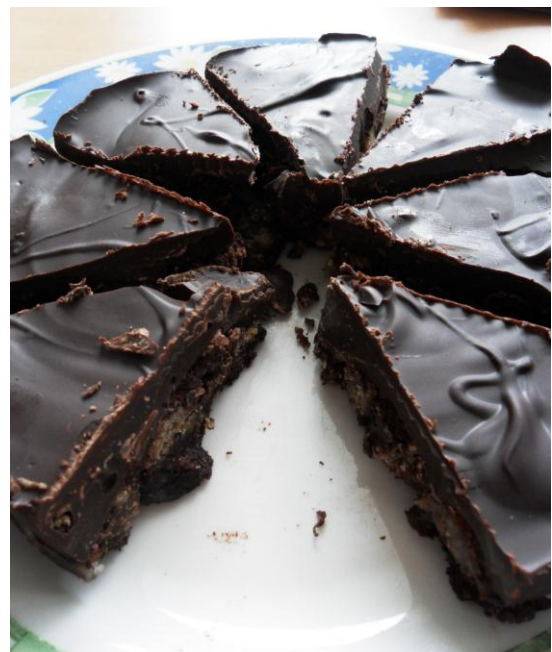
Melt the butter in a pan along with the golden syrup and cocoa powder, until amalgamated. Take off the heat and stir in the crushed biscuits until well-combined.

Pour the mixture into a small cake or brownie tin, which has been greased or lined. A very small springform pan would do the trick nicely. Chill in the fridge for 20 minutes.

Melt the chocolate in a bowl over simmering water. Make sure the base of the bowl doesn't touch the water. Once the chocolate has melted, pour it over the biscuit mix and smooth over.

Leave the mixture in the fridge to set, before cutting with a sharp knife. It's recommended to pre-cut the tiffin before letting it set completely, as the chocolate on top will become very hard and difficult to slice through. You will have to slice along the cuts again once completely set.

This chocolate tiffin may look very small but don't be alarmed; it's very rich and you will have enough for 6-8 people. You can always double the recipe if necessary.



(source: <http://www.tinnedtomatoes.com/2009/10/chocolate-tiffin.html>)