

HAIGH'S

∞ CHOCOLATES ∞

*Chocolate Peppermint
& Coconut Slice*



Chocolate Peppermint & Coconut Slice

Makes about 25 pieces

INGREDIENTS

**4 x 60g individual Haigh's
Chocolate Hazelnut Cookies**
75g unsalted butter, melted
375g desiccated coconut
190g caster sugar
190g unsalted butter, melted
4 large eggs
50g fresh mint, chopped
**2 x 100g Haigh's Milk
Peppermint Chocolate Tablet**

METHOD

Preheat oven to 170°C.

Break up the cookies, place into a food processor and process to a fine crumb. Blend with the melted butter and press into a 20cm x 20cm cake tin lined with baking paper.

Mix together the coconut and sugar in a large bowl. Add the butter then the eggs and lastly the mint and mix until combined. Pour the mix on top of the biscuit base and bake for 15-20 minutes until slightly golden and textured. Allow to cool. Break peppermint chocolate into pieces and melt gently in either a microwave or a bowl over simmering water.

Cover the top of the slice with a layer of the melted Haigh's Milk Peppermint Chocolate. Using a fork, make a swirl pattern in the chocolate and using a knife mark out the lines where the slice will be cut. Put in the refrigerator to set and then cut along the knife lines.



Recipe by:
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Sous Chef


INTERCONTINENTAL
MELBOURNE THE RIALTO