



Haigh's Chocolate Dessert Board

Preparation time: 20 minutes | **Cooking time:** Recipes | **Serves:** 8

Who says a grazing board needs to be savoury? Our decadent dessert board makes a memorable and impressive ending to a meal, which will have all your guests talking.

Ingredients

200g Haigh's Macadamia Brittle
24 x Haigh's Chocolates
200g Haigh's Milk Speckles
4 x 150g Haigh's Dark Chocolate Pastilles,
for recipes below
400g fresh cherries
400g red grapes
1 punnet strawberries
½ punnet raspberries

½ punnet blueberries
400g Dried orchard blend
8 Shortbread fingers
8 Lady fingers (Savoirdi biscuits)
[1 x Haigh's Dark Chocolate Ganache recipe](#)
[8 x Chocolate brownie's, halved](#)
[12 x Chocolate Macarons](#)
[8 x Chocolate Chip Biscuits](#)

Servingware

Large 60cm square board (eg. Provincial Living)
2 x small serving bowls (eg. Country Road)

1. Select the Haigh's recipes you wish to include on your dessert board and make ahead following recipe instructions. The fondue (ganache) needs to be made just before serving, so it's a good dipping consistency. For this dessert board use 150g bag of dark chocolate with 150ml of pure cream following the ganache recipe instructions.
2. To assemble dessert board, start by placing the bowls on the board and then fill in with different elements from the middle working out to the edges.

For more recipes: visit haighschocolates.com.au/recipes

Purchase Haigh's chocolates instore and online

