

# Haigh's Chocolate Hedgehog Slice 3 Ways

**Preparation time:** 15 mins | **Cooking time:** 5 mins | **Makes:** 25 slices

## Milk Chocolate, Honeycomb, Blueberry, Lemon & Almond

1/2 cup (125ml) thickened cream  
50g unsalted butter  
1 teaspoon lemon zest  
1/2 teaspoon vanilla bean paste  
**200g Haigh's Milk Honeycomb Block, chopped**  
1/2 x 250g pack malt biscuits, cut into quarters  
70g dried blueberries  
1/3 cup (45g) slivered almonds, toasted

## White Chocolate, Strawberry, Mango, Lime & Pistachio

1/2 cup (125ml) thickened cream  
50g unsalted butter  
1 teaspoon lime zest  
1/2 teaspoon vanilla bean paste  
**200g Haigh's White Strawberry Block, chopped**  
1/2 x 250g pack shortbread biscuits, cut into quarters  
1/4 cup (45g) dried mango, roughly chopped  
1/3 cup (45g) salted shelled pistachio nuts, roughly chopped

## Dark Chocolate, Ginger, Pear & Walnut

1/2 cup (125ml) thickened cream  
50g unsalted butter  
1/2 teaspoon vanilla bean paste  
**200g Haigh's Dark Ginger Block, chopped**  
1/2 x 250g pack ginger snap biscuits, cut into quarters  
75g dried pears, chopped  
50g walnuts, chopped



Lightly grease 8cm x 26cm bar tin and line with baking paper.

In a medium saucepan, combine cream, butter, zest (if required) and vanilla bean paste together over a medium-low heat, stirring until butter melts and mixture is combined, making sure it does not boil. Remove from heat, add chocolate stirring occasionally until melted. Add chopped biscuits, dried fruit and nuts, stirring gently until mixture is combined.

Spoon mixture into prepared pan, cover with plastic wrap and refrigerate overnight, to allow slice to set properly.

To serve, carefully remove slice from pan and peel off the baking paper from the base. Using a sharp knife, cut 1cm thick slices and serve as a sweet treat after dinner.

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