



Konditor & Cook's Chocolate Biscuit Cake

This is a brilliant recipe as it requires no baking and can be made really quickly. You just need a little patience while it sets in the fridge. In the early days of Konditor & Cook, this cake became an instant hit. We cheekily labelled it a 'natural anti-depressant', as it was very popular as a pick me-up snack for tired office workers. I used to say that if my German college teacher could see me he would go nuts: almost up to my elbows in 16 kilos of warm, dark, liquid chocolate mixture – all those years of specialised training to end up wrestling with something as unsophisticated as this. Unsophisticated it may be, but it's utterly delicious and, if you want to have some kitchen fun with your kids, it should appeal to aspiring pastry chefs. I like to decorate the top with brazil nuts. You could substitute other nuts or leave them off the top altogether.

Makes 1 large loaf

- 150g unsalted butter
- 100g golden syrup
- 200g dark chocolate
- (54 per cent cocoa solids), chopped
- 1 medium egg,
- lightly beaten
- 330g digestive biscuits
- (or similar)
- 60g walnuts
- 60g sultanas
- 100g glacé cherries
- 75g brazil nuts

Konditor and Cook: Deservedly
Legendary Baking by Gerhard
Jenne (Ebury Press)
Photography by Jean Cazals

Method:

Line a 23cm square cake tin or similar-sized flat dish with baking parchment. (You could use individual silicone loaf tins to make your own chocolate bars, in which case you will need to break the biscuits up smaller. Or you could use a 20cm x 34cm brownie tin but only fill three-quarters of the tin with biscuit mixture.) Melt the butter and golden syrup together in a saucepan and then bring to the boil. Add the chocolate, reduce the heat to its lowest setting and stir with a whisk until the chocolate has melted.

Gradually add the beaten egg and continue to stir with the whisk until the mixture has thickened a little and formed a shiny emulsion. The egg will cook in the heat of the mixture but be careful not to let it boil (the temperature shouldn't reach above 85°C). Remove from the heat.

Break up the biscuits into large chunks (quarters are fine), put them in a bowl and add the walnuts, sultanas and half the glacé cherries. Pour the hot chocolate mix over the dry ingredients and mix gently with a wooden spoon. Decant the mixture into the prepared tin, leaving the runny chocolate on the side of the bowl for now. Press the mixture flat in the tin.

Put the brazil nuts in the bowl that contained the chocolate mixture and, using a spatula, coat them in the liquid chocolate from the side of the bowl. Sprinkle them in a loose pattern over the biscuit cake, then place the remaining glacé cherries among them. For an American touch, you could also decorate it with mini marshmallows. Chill for 3 hours or until set, then cut into bars or long fingers.

