

First Ray Recipes

Hooley Dooley Hedgehog

Preparation Time: 15 minutes

Chill Time: overnight

Serves: 10 slices

Ingredients:

2 x packets **Biscotti Petite Buerre Biscuits**, coarsely chopped.

1 cup chopped Walnuts or Pistachio Nuts

½ cup Desiccated Coconut

250g Butter, chopped

1 ¼ cups Caster Sugar

1/3 cup Cocoa Powder

1 Egg, lightly beaten

200g **Cocolo Dark 70% Chocolate**

½ teaspoon Vegetable Oil



** We recommend using organic ingredients where possible*

Method:

1. Grease a 20cm x 30cm lamington pan; line with baking paper, extending paper 5cm above edges of pan.
2. Combine biscuits, nuts and coconut in large bowl.
3. Place butter, sugar and sifted cocoa in a medium pan; stir over gentle heat until butter is melted and sugar dissolved. Remove from heat, allow to cool and then whisk in egg.
4. Pour chocolate mixture over biscuit mixture, mixing well. Press into prepared pan and cover and refrigerate overnight.
5. Turn slice onto chopping board, cut into even pieces. Spoon combined warm, melted Cocolo chocolate and oil in a small snap-lock bag. Squeeze chocolate into corner of bag, twist then snip tip of corner of bag. Drizzle chocolate over top of slice. Refrigerate for 15 minutes or until chocolate is set.

Slice can be made up to four days ahead. Store in an airtight container in refrigerator.