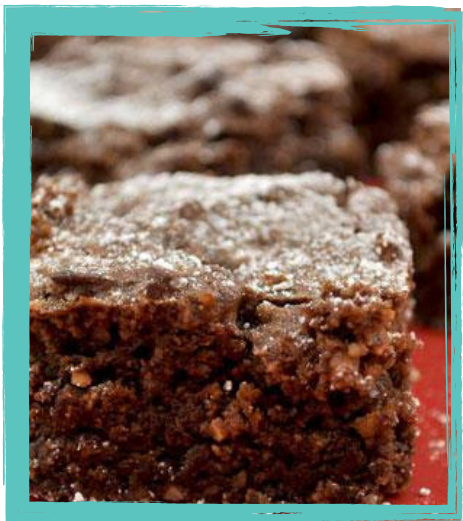


GLUTEN FREE CHOCOLATE SLICE FOR THE THERMOMIX®



Deliciously nutty and rich, this gluten-free chocolate slice will satisfy the strongest chocolate cravings.

INGREDIENTS:

100 g almonds
150 g hazelnuts
1 tsp baking powder
200 g dark chocolate
90 g butter
45 g sugar
2 large eggs
1 tsp vanilla essence

DIRECTIONS:

- Line a 20 x 30cm slice tin with baking paper. Preheat the oven to 180°C.
- Chop the almonds, hazelnuts and baking powder at Speed 8 for 8 seconds. Set aside.
- Chop the chocolate at Speed 8 for 5 seconds.
- Add the butter and sugar and melt at Speed 2, 90°C for 3 minutes.
- Add the eggs, vanilla essence and reserved nut mixture and mix at Speed 4 for 30 seconds.
- Pour into the tin and bake for 20-25 minutes at 180°C, or until a skewer inserted into the centre comes out clean.
- Allow to cool in the tin.
- When cool, slice into 16 to 20 pieces and dust with icing sugar.
- Keeps 3-4 days.