

HEDGEHOG SLICE FOR THE THERMOMIX®



INGREDIENTS:

170g butter
170g sugar
90g cocoa
50g desiccated coconut
125g pistachios
250g plain biscuits
(eg milk arrowroot)

ICING

250g dark choc bits
70g butter

DIRECTIONS:

- Line a slice tray with a TM Essentials Oven Sized Baking Mat or baking paper.
- Chop biscuits in TM bowl 4 secs/Speed 5. Set side.
- Place butter, sugar and cocoa into TM bowl and melt 2 mins/60°C/Speed 4.
- Add remaining ingredients (and biscuits that have been set aside) mix 30 secs/Speed 2.
- Press mixture into slice tray then put in fridge for approximately 1 hour.
- Melt chocolate and butter for icing in TM bowl 2 minutes/50°C/Speed 3.
- Spread over slice.
- Place in fridge for icing to set.
- Once set cut into squares.