

TRADITIONAL WHITE CHRISTMAS FOR THE THERMOMIX®



Get your Christmas on with our White Christmas recipe and your Thermomix®. The perfect combination of tradition and nostalgia and great to share with friends and family.

INGREDIENTS:

60g almonds
100g red glacé cherries
60g sultanas
60g dried apricots
60g dried cranberries
500g block white chocolate
(or melts)
50g rice bubbles
90g desiccated coconut
1sp vanilla extract

DIRECTIONS:

- Line a 20cm x 30cm (base) baking pan with baking paper
- Add almonds, to TM bowl and chop 10 secs / speed 4, Set Aside
- Add sultanas, cherries, apricots chop 5 secs / speed 4, Set Aside
- Wash bowl before adding chocolate
- Place chocolate in TM and melt 50 degrees / speed 2 / 5 mins
- Add all remaining ingredients to melted white chocolate and mix reverse / speed 2 / 25 secs
- Pour mixture into prepared pan pressing down with a large metal spoon
- Refrigerate for 4 hours or until set
- Turn slice onto chopping board and slice with a knife that has been dipped in hot water and chop into squares