

# THE QUEEN'S CHOCOLATE BISCUIT CAKE

## INGREDIENTS

### Cake:

- 225g Rich Tea biscuits
- 115g softened unsalted butter
- 115g golden caster sugar
- 115g dark chocolate, 53% minimum cocoa solids, chopped
- 2 tablespoon warm water

### Ganache:

- 125g dark chocolate, 53% minimum cocoa solids, chopped
- 125g whipping cream

## INSTRUCTIONS

1. Butter and line a 15cm (6") loose bottom cake tin and set to one side.
2. Break the biscuits into small pieces, about 1 to 2 cm in size. Do not break them up too small, they should be small pieces.
3. Cream the butter and sugar together until light and fluffy.
4. Melt the chocolate in the microwave, or in a pan set over boiling water.
5. Once the chocolate has melted, pour it over the butter and sugar mixture, and mix thoroughly.
6. Add the water to the chocolate mixture, and the broken biscuits. Mix them well, so all the biscuits are covered and coated in the chocolate mixture.
7. Spoon the mixture into the prepared cake tin and press down gently to create an even texture and surface. Place the cake into the fridge and allow it to chill for 30 minutes.
8. Meanwhile, make the chocolate ganache. Put the broken chocolate into a bowl. Pour the whipping cream into a pan and bring it to a simmer.
9. Pour the warm cream over the chocolate and mix well, stirring all the time until the chocolate has melted, and you have a glossy and shiny ganache.
10. Remove the cake from the fridge and turn it out, placing it in a wire rack with a tray underneath.
11. Spoon the ganache over the cake, making sure it is all coated, including the sides of the cake. Allow to set and cool, before placing it on a serving platter.