



Chocolate Coffee Refrigerator Slice

2 level tbsp 🌐 instant coffee granules
3 tbsp brandy
4 oz (125g) 🌐 plain chocolate
4 oz (125g) butter
2 oz (50g) 🌐 icing sugar
2 egg yolks
10 fl oz (300ml) whipping cream
2 oz (50g) flaked roasted almonds
About 30 sponge finger biscuits



Make up coffee granules with 7 fl oz (200ml) boiling water. Stir in brandy, leave to cool.

Break up chocolate, add 1 tbsp water, melt in basin over hot water. Leave to cool.

Whisk butter and icing sugar together until pale and fluffy. Add egg yolks, beat well.

Stir in cool chocolate.

Whisk fresh cream until softly stiff, stir half into chocolate mixture, with nuts.
Refrigerate the rest of the cream.

Butter and line a 21.5 x 11.5cm (8 1/2 x 4 1/2 inch) top measurement loaf tin with non-stick paper.

Line bottom with biscuits, spoon over one third of the coffee mixture.

Spread one half of chocolate mixture.

Continue with the layering, but finish with biscuits and coffee.

Weight the cake down and put in fridge for several hours.

Turn onto serving dish. Cover with cream.

Can be decorated with more flaked almonds.