



80g Lotus (10 Lotus biscoff biscuits or some other kind)

30g chopped marshmallows (8-10)

40g ( $\frac{1}{3}$  to  $\frac{1}{2}$  cup) chopped pistachios

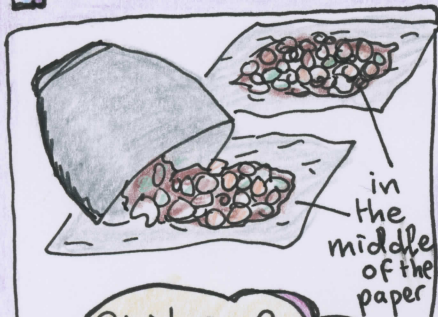
almonds 80g ( $\frac{1}{2}$  to  $\frac{3}{4}$  cup) slivered or chopped (skinned and toasted in oven 5-10 mins (155°C fan/175°C static) or on a frying pan.)

1 Break up biscuits; chop marshmallows and nuts until all similar sizes (small chickpea size)

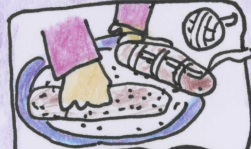
6 Store in tupperware in fridge overnight.



5 Roll up paper and twist ends. Squeeze into compact sausage.



4 Divide in 2. Pour each half on large rectangle of baking paper.



7 Next day, unwrap, rub with 2 tbs icing sugar + 2 tbs cornflour (mixed). String them.

100g / 4oz /  $\frac{2}{3}$  cup milk chocolate

100g / 4oz /  $\frac{2}{3}$  cup dark chocolate

semi-salted butter 90g / 6 tbsp or unsalted butter +  $\frac{1}{8}$  to  $\frac{1}{4}$  tsp fine sea salt

1cm lightly simmering water

low-medium heat

medium-sized metal/glass bowl

2 melt chocolate and butter over bain marie (Or in short spurts in the microwave).

Finely-grated zest of 1 orange

hazelnut liqueur 2 tsp (or rum)

or 1 tsp ( $\frac{1}{2}$  tsp) vanilla extract

nuts, etc.

melted chocolate

3 Allow to cool 5-10 minutes then stir in biscuit, nuts, etc. Then stir in zest & liqueur.