

Chocolate Mahjong

Ingredients

200 gm of dark chocolate

50 gm of fresh cream

200 gm of digestive biscuits

50 gm of cashew nuts



Method

Melt the mixture of chocolate and fresh cream in a double boiler to avoid direct heat.

Once the chocolate is molten, add powdered digestive biscuits and cashew nuts. Mix well, ensuring there are no bubbles.

Brush some oil in the chocolate mahjong mould.

Fill a thin mould with the mixture. Cool and deep freeze for about 3 hours.

Cut and serve.

