



CHRISTMAS LOG

MAKES: 1



INGREDIENTS

- 100g walnuts
- 100g hazelnuts
- 450g plain biscuits
- 100g glace cherries
- 100g candied peel
- 400g condensed milk
- Some vermouth / brandy
- 150g **NoviBloc Fondente / NoviBloc Al Latte**, melted
- NoviBloc Fondente / NoviBloc Al Latte** shavings (optional)



METHOD

1. Roast the nuts until fragrant. Meanwhile, crush the biscuits.
2. Let the nuts cool and chop in small pieces.
3. In a large bowl, add the crushed biscuits, chopped nuts, cherries, candied peel, condensed milk and the vermouth / brandy.
4. Mix all ingredients (except the chocolate) until you achieve a sticky mixture.
5. Roll this mixture in a cylindrical shape and wrap in greaseproof paper.
Refrigerate for about 12 hours to harden.
6. Melt the chocolate and cover the log shaped dessert completely.
To get the trunk texture, you can simply pass through the melted chocolate with a fork to get all those ridges.
7. Let the chocolate harden before slicing through it.