

Raisin & Nut Clusters

Chef: Adapted from Annie Rigg “Sweet Things”



You will need a chopping board, a sharp knife, a saucepan, a bowl, a fork, a double boiler & parchment paper.

Preparation time 15 minutes.

Cooking time n/a

Makes 12 clusters

INGREDIENTS

100 g. blanched almonds

100 g. blanched hazelnuts

75 g. raisins

75 g. cherries

50 g. sugar

200 g. dark chocolate

1 Tablespoon orange extract

1 Tablespoon water

METHOD

Roughly chop the nuts and toast on a baking tray for 4 minutes.

Roughly chop the cherries and other dried fruits.

Tip the caster sugar into a saucepan and add 1 T water. Dissolve the sugar over a medium heat, simmer for 1 minute until syrupy and add the orange essence and bring back to the boil.

Mix the fruit and the nuts and add to the syrup. Mix well and put on greaseproof paper to cool until you can handle it. Form into 12 shapes and allow to cool.

Melt the chocolate, remove from heat and stir until smooth.

Pick up each cluster on the tines of a fork and dip in the chocolate.

Place onto baking sheet and leave in a cool place until the chocolate has set.

Will keep 1—2 weeks in an airtight container.

