

DULCE DE LECHE AND CHOCOLATE TIFFIN RECIPE



Ingredients

300g (just under 12 oz) of [Clara Fields](#) Dulce de Leche

125 g butter

196g (7 oz) Chocolate – use min 25% cocoa solids

400g Digestive biscuits

30g sultanas or raisins

Method:

Melt the [Clara Fields](#) Dulce de Leche, butter and chocolate in a basin over hot water or in a Bain Marie. Add this melted mix to broken up digestive biscuits and the fruit and pour into a shallow tray 1.5 inch or 20 cms deep and leave to set until firm. When set cut into squares or preferably triangles.

Courtesy of chef Yvonne Linnane