

# ELIZABETH

## MEATYARD

EXCLUSIVE RECIPES, QUICK, EASY, DELICIOUS...



### Chocolate Almond Terrine



*This rather delicious dessert came to me as 'Potato cake'. Well, not terribly inviting for a pudding which is so wonderful, so I have renamed it Chocolate Almond Terrine. Feel free to change again as this pudding is so versatile that you could, as I have indicated, use any biscuit you like as long as the potatoes and almonds stay in!!*

Begin by melting the chocolate. Beat the sugar and eggs together, add melted butter to this mixture, followed by the chocolate then coffee, mashed potato biscuit crumbs and finally ground almonds.

Mix and then pour into either a foil tray, as I did, or any container you like. Refrigerate, or even freeze until needed – it only takes an hour to defrost. Turn out onto serving plate, cut and serve with mascarpone and chopped stem ginger in svrup.

#### **YOU WILL NEED:**

- 225g good quality plain chocolate
- 2 medium eggs
- 100g caster sugar
- 225g melted butter
- 10ml coffee diluted
- 225g mashed potato
- 225g ginger nut into crumbs (can use any biscuits you like really)
- 75g ground almonds
- Mascarpone with chopped stem ginger in svrup added

Elizabeth Meatyard writes exclusively every month for LIVING WITHIN, sharing recipes that you can cook and eat, day in, day out.

When she's not writing, Elizabeth runs a catering company, From Me To You, based in Surrey.