

Fruit & Nut Logs

Ingredients: (**Bold items available at W&P**)

150g Dark chocolate buttons
½ tsp ground cinnamon
170g figs, coarsely chopped
¼ tsp mixed spice
100g *dried* cherries
2 sheets rice paper
90g chopped pistachio kernels, lightly toasted
70g walnuts, coarsely chopped and lightly toasted
60g glace orange or clementines finely chopped
55g glace ginger finely chopped
1 tsp finely grated orange rind
¼ cup brandy

Method:

Chop half the chocolate finely. Melt the remaining chocolate. Process figs, cherries, rind and half of the brandy until the fruit is chopped finely. Transfer mix to a large bowl, stir in the nuts, orange or clementines, ginger, spices chopped and melted chocolate.

Spoon half the mix along one long side of each of the rice paper sheets. Roll each sheet to make a log shape Pinch along top of each log to make a triangle shape. Brush the rice paper with the remaining brandy. Wrap the fruit & nut logs in baking paper, stand overnight at room temperature. Serve sliced thickly.