



## Anzac Truffle Cake

### Ingredients

200g Anzac Biscuits  
¼ cup Butter, melted  
375g Callebaut Dark Chocolate  
2 cups Cream  
3 tablespoon of Irish Cream (or rum)  
1 teaspoon Vanilla Extract

### Directions

Fully line a 20cm x 5cm deep square loose base cake tin with baking paper, process the biscuits in your Magimix food processor until finely ground. Take out 4 tablespoons and set aside. Add the butter and pulse until combine. Press the biscuit mixture firmly into the base of the tin to make an even layer. Refrigerate while making the filling.

Finely chop the chocolate in a heatproof bowl.

Heat ¾ cup cream to boiling point in a small saucepan and pour over the chocolate and stir until melted and smooth. Set aside to cool.

Beat the remaining cream, Irish cream and vanilla to soft peaks.

Gently fold the whipped cream mixture into the chocolate with a large metal spoon, until there are no white streaks of cream.

Pour the mixture over the crumbs; gently tap the tin on the bench to remove any air pockets.

Sprinkle the top with the reserve crumbs. Cover tightly with plastic wrap and refrigerate for 6 to 24 hours. Serve with mascarpone and raspberries.