

**Almond and Blackcurrant Slice**

**Ingredients:**

**Base**

- 500g white chocolate (50-50 Belcolade & Bakers Chocolate Drops)
- 100g butter
- 1g almond essence (Braun)
- 200g biscuit
- 90g almonds

**Jam filling**

- 50g Scotts Blackcurrant Jam

**Topping**

- 50g Belcolade White Chocolate Drops
- 50g White Bakers Drops



**Method:**

- Melt together the white chocolate and butter
- Crush the biscuit to a coarse crumb
- Add biscuit crumb and almonds to the melted chocolate and butter mixture and mix to combine
- Spread evenly into tray and leave to set in the fridge for 30 minutes
- Heat jam in the microwave or on a hob for 2 minutes so that it will set when cooled
- Spread the thin layer of jam over the set base and place back into the fridge
- Melt together the white chocolate and bakers drops and pour over the set jam layer
- Top with toasted almonds to finish