The Queen’s Favourite Tiffin

Ingredients

 For The Cake

* ½ teaspoon butter for greasing the tin
* 225g of rich tea biscuits
* 110g unsalted butter, softened
* 110g granulated sugar
* 110g dark chocolate
* 1 egg

For The Icing

* 225g dark chocolate for coating
* 50g white chocolate for decorating

Method

1. Grease and line a 15-18cm loose bottom round cake tin.
2. Break the biscuit into almond sized pieces and set aside.
3. Whisk the butter and sugar until it starts to lighten.
4. Melt the chocolate and add to the butter mixture, stirring well.
5. Add the egg and beat to combine.
6. Fold in the biscuit until well coated with the chocolate mix.
7. Spoon the mixture into the tin making sure that all the gaps are filled.
8. Chill in the fridge for at least three hours.
9. Remove the cake, unmould it and turn upside down.
10. Melt the chocolate, pour over the cake and smooth down the sides. Leave to set at room temperature.
11. Carefully melt the white chocolate and use it to decorate the top of the cake.
12. Cut the cake into 8 pieces and display them in a round.