

CHOCOLATE RIPPLE LOG

by Margaret of Gunwana

2018 Runner-up: Dessert Course

Ingredients (serves 4-6)

1 pkt Arnotts Chocolate Ripple biscuits

1 cup of sweet alcohol of your choice

200 ml Crème Fraiche

Raspberries and Chocolate chunks to garnish



Method

Spoon 1/3 of the Crème Fraiche onto a serving plate

Place biscuits over the Crème Fraiche to form a log shape

Pour the alcohol over the biscuits

Cover the log with the remaining Crème Fraiche and decorate with raspberries and chocolate chunks

Refrigerate for 3 hours