

Volcanic Biscuits with Ginger Beer



Makes: 12

Ingredients ▶

For the biscuits ▶

- ▶ 60g unsalted butter
- ▶ 50g light brown sugar
- ▶ 1 tsp honey
- ▶ 1 tsp milk
- ▶ 1 tsp bicarb of soda
- ▶ 50g chopped crystallised ginger
- ▶ 120g plain flour
- ▶ 200g dark chocolate
- ▶ 100g white chocolate

For the ginger beer ▶

- ▶ 150g whole root ginger
- ▶ 5 tbsp honey
- ▶ 3 lemons
- ▶ 1 litre sparkling water
- ▶ Ice
- ▶ Mint for garnish



Method ▶



- ▶ Preheat the oven to 170C.
- ▶ In a medium pan add butter, sugar and honey. Put on a medium heat and melt together, stirring all the time. Make sure you have a grown-up to help as the pan might get hot.
- ▶ Remove the pan from heat and add milk and bicarb of soda.
- ▶ When the mixture in the saucepan has fizzled up and become foamy, add the flour and chopped ginger.
- ▶ Bring the dough together by stirring vigorously.
- ▶ Tip the dough out on to a plate and flatten slightly, allowing it to be cool enough to touch.
- ▶ Now working very quickly, divide the dough into 12 balls, place 6 on each tray and flatten with the palm of your hand.
- ▶ Cook for 7 minutes at 170C.
- ▶ Reduce the temperature to 110C and cook for a further 7 minutes.
- ▶ Remove biscuits from oven, allow to stay on baking trays for a few minutes and then transfer to the cooling racks.
- ▶ While the biscuits are cooking set up two pans of hot water, with heat proof bowls on top, (a bain-marie). In each bowl, separately melt the dark chocolate and the white chocolate.
- ▶ Remove biscuits from oven, allow to stay on baking trays for a few minutes and then transfer to the cooling racks
- ▶ Prepare another 2 baking trays with non-stick parchment.
- ▶ When the dark chocolate has melted, turn off the heat but keep it in the bain-marie.
- ▶ When the white chocolate has melted take it off the heat and transfer it into a piping bag, then tie the top with an elastic band.
- ▶ Cover the biscuits generously in dark chocolate and lay on your prepared tray.
- ▶ Snip a very small piece off the end of the piping bag and pipe 4 horizontal lines across the dark chocolate topping on the biscuits.
- ▶ Then drag a tooth pick vertically through the white chocolate lines to create the feather pattern while the chocolate is still liquid.
- ▶ Repeat with all the biscuits and place trays in fridge to set the chocolate.
- ▶ While the biscuits are in the fridge make the ginger beer.
- ▶ Grate the ginger with skin on using a large box grater and place the grated ginger into a large bowl.
- ▶ With a peeler, remove zest in long strips of 2 of the lemons and then juice all 3 of the lemons and add to the grated ginger.
- ▶ Squeeze in the honey and firmly crush together all the ingredients with the end of a rolling pin.
- ▶ Pour in the sparkling water and leave to stand for 10 minutes.
- ▶ Strain the whole thing through a large sieve and serve with plenty of ice and some mint.

