

## Crunchy Chocolate Flan



### Ingredients

- 150g digestive biscuits
- 75g butter or margarine
- Packet of chocolate dessert mix
- 250 ml milk
- Grated chocolate to decorate
- 20cm flan dish from home

### Method

1. Melt the butter in a pan and use a little of it to grease the flan dish.
2. Put the biscuits in a polythene bag and crush with a rolling pin to make crumbs.
3. Add the crumbs to the butter in the pan and mix well.
4. Press them into base of flan dish with a tablespoon.
5. Make up dessert mix as directed on packet, pour into crumb case and chill.
6. Decorate with a little grated chocolate and serve cold.

This recipe uses Modified starch which gelatinises without the need for heat.

It can be developed for your own sauce product by changing the flavour of the dessert mix, adding a layer of fruit, changing the decoration or biscuits or adding spices to them to suit your chosen country.