



Raspberry and gingerbread bars

about 30 pieces



Easy

up to 25 Min.



Ingredients:

For the bars:

Baking Dish (23 x 15cm)
Cling Film
Saucepan
Sharp Knife
Cutting Board
Mixing Bowl
150 g Raspberry Jam
100 ml Freshly Squeezed Orange Juice
Gingerbread Biscuit one sheet (approx. 23 x 15 cm)
500 g Dr. Oetker 26% White Chocolate

1 For the bars:

Fully line a baking dish with cling film. Heat up the raspberry preserve and orange juice in a saucepan and pour into the dish. Place the sheet of gingerbread onto the preserve mixture and keep in the freezer overnight.

2 For the couverture:

Chop the chocolate into small pieces and melt it in a bowl above a bain-marie.

3 Remove the raspberry and gingerbread sheet from the dish and cut it into strips measuring approximately 6 x 2 cm. Place these with the raspberry - orange juice part on top on a backing rack and place parchment paper below. Pour the liquid chocolate over the strips and allow to cool.

Tip from the Test Kitchen

- Add some chopped thyme to the raspberry mixture for a special kick.



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