

Recipe

Lola Milne's rocky road with figs and walnuts

INGREDIENTS (MAKES 10 BARS)

170g slightly salted butter, diced
335g dark chocolate, broken into squares
4tbs golden syrup
120g walnuts, toasted and roughly chopped
120g amaretti biscuits, broken into small pieces (digestives, lotus or hobnobs would also work well)
425g tin figs in syrup, drained and chopped

METHOD

1. Line a 20cm square brownie tin with greaseproof paper.



2. In a medium saucepan, slowly melt together the butter, chocolate and golden syrup, then fold in most of the walnuts, biscuits and figs.

3. Tip into the prepared tin, spreading evenly, and top with the remaining ingredients. Chill in the fridge to firm up (about two to three hours minimum) before cutting into 10 bars.

● Take One Tin by Lola Milne, photography by Lizzie Mayson, is published by Kyle Books, priced £14.99

After a rocky road recipe that's a little different?

Rocky road's traditional marshmallow stickiness has been replaced by tinned figs in this recipe, from Lola Milne's new cookbook - and it might be better than the original.

The rocky road is included in the 27-year-old's debut cookbook - a collection of everyday and more inventive recipes, all using at least one key tinned ingredient.

"Often when you buy fresh figs here, they taste of nothing," she says.

"Tinned ones actually taste really figgy, sticky and firm all year round."

"Sweet and juicy, they work perfectly with the rich dark chocolate and almondy crunch of amaretti biscuits used in this recipe," adds Lola.

