



Prep time 10 min



Difficulty Easy

Ingredients

Rich's® Chocolate Rectangular Sponge

Rich's® Dark Chocolate 170 g

Ganache

Strawberries

10 g Nut Nibs

Method

- 1. Heat the ganache over a double boiler.
- 2. Trim the rectangular sponge and place flat side up onto a cake board or serving tray.
- 3. Pour the ganache over the top of the sponge and allow it to set.
- 4. Once set, cut the chocolate sponge into 12 squares using a hot knife.
- 5. Garnish each square with half a strawberry and nut nibs.

Infinite Possibilities. One Family.