Brandy Snaps with Ginger Cream and Chocolate

Makes 16

75g butter, plus extra for greasing
75g caster sugar
3 tbsp golden syrup
75g plain flour
1 tsp ground ginger
2 tsp brandy
Finely grated zest of ½ large lemon

For the filling
300ml double cream
4 balls of stem ginger in syrup, drained and finely chopped
100g plain dark chocolate, broken into squares

Preheat the oven to 180°C. Melt the butter with the sugar and syrup, stirring over a low heat until the sugar dissolves. Remove the pan from the heat and stir in the flour, ginger, brandy and lemon zest.

Line 2 flat baking trays with baking parchment. Place 4 level tablespoons of the brandy snap mixture on one of the baking sheets, leaving plenty of room between them to allow for spreading. Bake in the centre of the oven for 10-12 minutes or until bubbly and deep golden brown. Meanwhile, place 4 more level tablespoons of the brandy snap mixture on a second baking tray. Grease the handles of 2 wooden spoons with butter and wrap a rubber band round them to bind them together.

Take the first batch of brandy snaps out of the oven and put the second tray in to bake for the same amount of time. Let the brandy snaps rest for 30-60 seconds then lift one off with a palette knife and wrap it carefully around the handles of the spoons, overlapping a little. Hold for around 30 seconds until the biscuit sets in a tube shape, then gently slide it off and put it on a rack to cool. Repeat with the remaining brandy snaps. If the biscuits become too hard to roll, simply pop them back in the oven for a few seconds to soften. Continue baking and rolling the brandy snaps until all the mixture has been used.

To make the filling, whip the cream until soft peaks form. Stir in the chopped ginger and spoon into a large piping bag fitted with a plain nozzle. Pipe the ginger cream into each end of the brandy snaps and place them on a rack placed over a board.

One hour before serving, melt the chocolate in a heatproof bowl over a pan of simmering water. Remove from the heat and drizzle melted chocolate over the brandy snaps. Leave in a cool place for 30-60 minutes or until the chocolate has set.