

ROCKY ROAD

SERVINGS: MAKES 18

PREP TIME: 10 MINUTES

TOTAL TIME: 3 HOURS TO SET

NOTES:



MAKE AND KEEP FOR LATER



LESS THAN £2 PER SERVING



BASIC KITCHEN EQUIPMENT



LOW DIFFICULTY

INGREDIENTS

100G UNSALTED BUTTER
225G DARK CHOCOLATE (70% IF POSSIBLE)
2 TBSP GOLDEN SYRUP
100G MILK CHOCOLATE DIGESTIVE BISCUITS
100G PACK WHITE CHOCOLATE
75G FRUIT & NUT MIX
25G MINI MARSHMALLOWS

YOU COULD ALSO ADD:
EXTRA DRIED FRUIT & NUTS - ROUGHLY CHOPPED
MINI BITS OF FUDGE
STEM GINGER PIECES - ROUGHLY CHOPPED
ORANGE ZEST
FRESH RASPBERRIES - TORN IN HALF

RECIPE ON REVERSE SIDE.

CHECK OUT THE AROMA INSTAGRAM AND FACEBOOK PAGE FOR TUTORIALS AND COOK-ALONG SESSIONS.





METHOD

PLACE THE BUTTER, DARK CHOCOLATE AND SYRUP INTO A HEATPROOF BOWL AND WARM OVER A PAN OF SIMMERING WATER, ENSURING THE BOWL DOESN'T TOUCH THE WATER, FOR 5-10 MINUTES OR UNTIL MELTED.

STIR THEN SET ASIDE TO COOL.

ROUGHLY BREAK UP THE BISCUITS.

FOLD INTO THE DARK CHOCOLATE MIXTURE WITH 50G OF THE WHITE CHOCOLATE AND ALL THE FRUIT AND NUT MIX.

SPOON INTO A 20CM SQUARE TIN LINED WITH GREASEPROOF PAPER, SMOOTH THE SURFACE, THEN SCATTER OVER THE MARSHMALLOWS.

COVER AND PLACE IN THE FRIDGE FOR 3 HOURS OR UNTIL SET.

USING A SHARP KNIFE CUT INTO 9 SQUARES. THEN HALVE EACH SQUARE TO MAKE TRIANGLES.

KEEP COOL. THEY CAN BE STORED IN AN AIRTIGHT CONTAINER IN A COOL DARK PLACE FOR 2-3 DAYS – BUT LETS BE HONEST, THEY WON'T LAST THAT LONG ANYWAY!