



STORM CREATES

ROCKY ROAD

ingredients

- 100g dark chocolate (70% cocoa)
- 300g milk chocolate
- 175g butter
- 4 tablespoons golden syrup
- 10 tennis biscuits
- 100g mini marshmallows
- 100g smarties
- 2 handfuls diddle daddle (caramel) popcorn
- 200g white chocolate
- Sprinkles to decorate

method

Start by melting the chocolate. My fool-proof method is to bring a saucepan with water to the boil, then turn this off and place a stainless steel bowl with chocolate on the saucepan and stir. I've never burnt chocolate this way, and it always comes out beautifully glossy. Once the chocolate has melted, scoop out about half a cup for later.

Break the tennis biscuits into random pieces, and fold into the chocolate. Add the mini marshmallows, smarties (save about a handful for later) and diddle daddle. Mix well until all elements are well coated with chocolate.

Pour this into a lined tray (I use 23cm) and flatten well. Pour over the remaining chocolate evenly, followed by the leftover smarties.

Refrigerate for about 2 hours or until set.

Melt the white chocolate, and take a spoonful at a time and drizzle from a height across and then down. Sprinkle the sprinkles of your choice.

Refrigerate again until set.

Cut the rocky road into squares and dust with icing sugar or edible glitter to serve.

TIP: There are no rules with rocky road. Put anything you like in: dried fruit, honeycomb, nuts, coconut - anything you have at hand or fancy!