



## Rocky Road

(makes 10 slices)

### Ingredients:

- 350g milk chocolate, roughly chopped
- 200g Bonne Maman Hazelnut Chocolate Spread
- 30g unsalted butter
- 200g shortbread finger biscuits, thickly sliced
- 100g mini marshmallows
- 50g freeze dried whole raspberries or raspberry pieces
- 30g chopped pistachio nuts
- 100g mini chocolate Easter eggs, roughly chopped

### Method:

1. Line a tin, at least 2.5 cm deep and 20cm square with baking paper.
2. Put the milk chocolate, Hazelnut Chocolate Spread and butter in a large heatproof bowl and place over a pan of very gently simmering water. Leave for 10-15 minutes or until all the ingredients have melted. Alternatively, melt the ingredients together in a microwave on a low heat in 15 - 30 second bursts.
3. With a wooden spoon or spatula, gently stir the chocolate mixture until smooth then fold in all the remaining ingredients, except the chopped Easter eggs, while everything is still warm. Spoon into the prepared tin and scatter the chopped chocolate eggs on top.
4. Chill in the fridge to set for at least an hour then cut into generous fingers.

### Cooks Tips:

- This recipe is endlessly variable depending on what you have in the cupboard. Any plain, chunky biscuit can be used, any nuts and try fresh or frozen raspberries (100g) to replace the dried.
- The Rocky Road will keep in the fridge for up to two weeks.

