

Miele

Rocky road

By Miele

10 minutes, plus refrigeration time

Preparation Time

5 minutes

Cooking Time

12 serves

Serves



INGREDIENTS

- 600 g good quality dark, milk or white chocolate
- 250 g marshmallows, roughly chopped
- 80 g Turkish delight, roughly chopped
- 75 g (½ cup) pistachios, roughly chopped
- 75 g (½ cup) macadamias, roughly chopped
- 75 g (½ cup) dried cranberries

METHOD

1. Grease and line a deep 20 cm square cake tin.
2. Melt the chocolate on low heat, induction setting 2. Remove from the heat.
3. Add the remaining ingredients into the saucepan with the chocolate. Mix well to combine.
4. Spread the mixture evenly into the prepared pan. Refrigerate for 1 hour or until firm.
5. Cut into pieces to serve.

Hints and tips

- It can be easier to use scissors to cut the marshmallow and Turkish delight. Mini marshmallows can also be used.
- Use this recipe as a base, shortbread and other nuts can be included in the recipe.
- You can also add different types of chocolate chunks after the melted chocolate has cooled to room temperature.
- This recipe will last for 2 weeks. Store between sheets of baking paper in an airtight container.
- Chocolate can also be melted in a gourmet warming drawer. Preheat the warming drawer on Food Setting 1, approximately 65°C. Place the chocolate in a small roasting pan in the warming drawer for 10-15 minutes, until the chocolate has melted.