



RECIPES



1701 SALTED CARAMEL BRITTLE
AND MACADAMIA NOUGAT ROCKY ROAD

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Makes 25 squares

INGREDIENTS

- 350g 70% dark chocolate
- 100g salted butter
- 45ml honey
- 200g shortbread biscuits, roughly chopped
- 150g 1701 Salted Caramel Brittle and Macadamia Nougat, cut into 2cm pieces
- 100g hazelnuts, toasted and roughly chopped
- 100g mini marshmallows
- 80g dried cranberries

FUDGY CHOCOLATE TOPPING

- 180g 70% dark chocolate, roughly chopped
- 125ml fresh cream
- 30ml butter

METHOD

Grease and line a 25cm square baking tin with baking paper.

Place the 350g chocolate, butter and honey in a heat-proof bowl set over of a pan of gently simmering water. Stir until melted and smooth.

In a large mixing bowl, combine the shortbread, nougat, nuts, marshmallows and cranberries. Pour the warm chocolate over and mix together until everything is well coated. Scrape into the prepared tin and spread evenly into the corners. Chill until the chocolate is set.

For the fudge topping, place all the ingredients in a heat proof bowl and melt as per the method above. Be careful not to overheat or the chocolate will split. Pour the melted chocolate mixture over the rocky road and smooth over with an off-set spatula.

Chill until firm.

To slice, remove the rocky road from the tin and cut into even squares with a smooth-bladed knife. Store in an air-tight container in the fridge. Serve the rocky road at room temperature for best flavour.