TASTE WITHOUT WASTE

Rocky Road
Makes approximately 20 1inch square pieces.

Ingredients
275g Dark Chocolate Melts or good quality dark cooking chocolate broken into small pieces
125g Marshmallows, snipped in half
75g Glace cherries, chopped in half
30g Shortbread, chopped into roughly 1-2cm pieces
20g Unsweetened Shredded Coconut
50g Almonds, roughly chopped

Method
Grease and line an 11cm by 21cm loaf tin with baking paper.

Place 200g of the chocolate in a bowl and either melt in the microwave according to packet directions or melt gently over a pot of simmering water until smooth. Set chocolate aside to cool slightly for 5 minutes.

Meanwhile, toast the shredded coconut and almonds in a small frying pan over a low heat, stirring regularly, for about 2-3 minutes or until just golden brown and fragrant.

Combine the toasted nuts with the marshmallows, cherries and shortbread in a large bowl.

Pour the melted chocolate over the top and stir gently with a rubber spatula or large metal spoon until each 'piece' is coated in chocolate. Scrape the mixture into your prepared loaf tin and press gently to ensure that there are no gaps where air bubbles can form.

Melt the remaining chocolate in the same manner as you did before and then drizzle over the slice. Spread with a spatula to form an even top and fill in any gaps.

Refrigerate for at least 30 minutes or until firm. Cut into pieces (the size is up to you!) using a large sharp knife, dipping it in hot water after every cut.

Will keep in an airtight container in a cool, dark place for up to a week.

Source: A Taste Without Waste original.
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