



## Rocky Road

**By Mrs Tombs (Deputy Catering Manager)**

Another Christmas recipe perfect for using up leftovers is Rocky Road, this is the best recipe for using any biscuits or chocolates laying around.

### Ingredients

- 14 biscuits of choice, digestives work well.
- 300g of milk or dark chocolate (or a mixture of the two).
- 1 can of condensed milk.
- 100g of mini marshmallows and a few extra to decorate.
- 300g of any chocolates you have, celebrations, quality street, maltesers, after eights anything works.

### Method

1. Crush the biscuits in a large mixing bowl until they resemble coarse bread crumbs (don't worry if there are a few larger lumps, I think they add a nice crunch).
2. Melt 200g of your milk/dark chocolate in the microwave on short bursts being careful not to burn it.
3. Add the marshmallow and celebrations or whatever chocolates you are using to the biscuits and mix until well distributed.

4. Add the condensed milk and melted 200g of chocolate to the biscuit mix and mix well making sure everything is well coated.
5. Press the mixture into a lined baking tin or dish making sure it's fairly even. Then melt the remaining 100g of milk/dark chocolate and pour over the top of the Rocky Road and sprinkle the last of the marshmallows over the top.
6. Place in the fridge for at least 4 hours but ideally overnight before cutting into squares and enjoying.