Recipe Card #3

Rocky Road

500g Rich Tea Biscuits
300g Dark Chocolate (70% Cocoa)
300g Milk Chocolate
200g Butter
300g Golden Syrup
100g Dried Dates, chopped small
100g Dried Apricots, chopped small
120g Hazelnuts, skins off, roasted & chopped roughly
100g mini marshmallows

Line a 20cm square cake tin with cling film, leaving bits hanging over the sides so you can lift the cake out easily. Break the biscuits into small pieces, smaller than bite size, but not reduced entirely to crumbs. Melt the chocolate, butter and golden syrup in a large heatproof bowl set over a pan of simmering water. Remove the bowl from the heat and stir in the broken biscuits, then add the dried fruit, nuts and marshmallows. Stir well, then pour into the prepared tin and refrigerate for 6 hours. Lift out of the tin and peel off the cling film. Cut into 16 chunks and watch your guests devour them.