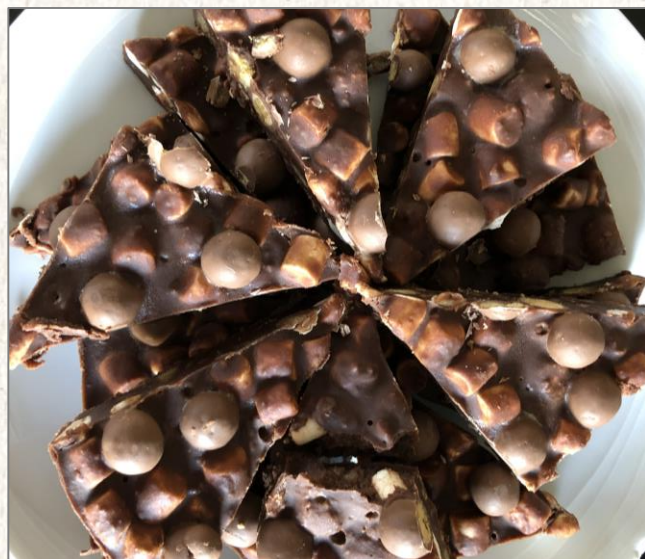


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your
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This dish created by:



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Malteser Rocky Road Traybake

Ingredients

250g dark chocolate
200g milk chocolate
200g butter
150g golden syrup
100g digestive biscuits broken up
75g marshmallows gelatine free if serving to vegetarians
2 x 68g bags Maltesers (or 3 bags if not using the teaser bar)
1 Malteser Teaser bar (or Malteser chocolates)

Serves: 10

Suitable for: Vegetarian

Tip: If you store the Rocky Road in an airtight container it can be kept for 1 - 2 weeks or up to 3 weeks if kept in the fridge.

Method

Lightly grease an 8" square tin with butter then line with baking paper.

Prepare a mixing bowl filled with the broken up biscuits, broken up Teaser bar, marshmallows and about two thirds of the Malteser chocolates.

Put the butter, golden syrup, dark chocolate and milk chocolate in a pan and melt together on a low heat, stirring together as it melts.

Once fully melted and combined, take the pan off the heat.

Pour almost all of the chocolate mixture into the mixing bowl of Maltesers etc. and stir to fully coat the fillings with the melted chocolate.

Pour the mixture into the lined tin, smooth down then add the remaining chocolate mixture to fill in any gaps.

Sprinkle the remaining Maltesers on top.

Put in the fridge overnight, or for 3-4 hours to set.

Remove from the tin and slice into pieces.

Store in the fridge for a firmer texture, or in a cool place for a softer texture.