

## Decadent Rocky Road

### Ingredients

500g 56% Cocoa Solids  
Devonport Chocolates Callets  
1 cup roasted almonds  
1/2 cup RJ Licorice natural raspberry licorice  
cut in small pieces.  
1 1/2 cups little marshmallows or chopped  
marshmallows  
Hundreds and Thousands to sprinkle on top.



This is one of the easiest recipes I have ever made and a lot of fun too; I made this one for a baby shower hence the bright colours however you can make it as sophisticated or unsophisticated as you like.

Line a 26cmx16cm tin with baking paper remember to line up the sides of the tin as well and leave no gaps.

Put your chocolate in a large microwave proof bowl and put in the microwave on medium for 1 minute. Take out and stir well. Put back in microwave on medium for another minute, take out and stir well. Then continue this at 30 second intervals on medium making sure to stir the chocolate well between each microwave session until chocolate has melted. Stir in your almonds, licorice and then marshmallows.

Put chocolate mix into your lined tin and spread out evenly. Put in fridge for 1 hour.

Take out and slice up.

The great thing with this recipe is you can put pretty much anything you like in it. Like crystalized ginger, pistachio nuts, macadamia nuts, dried apricots and you can try it with milk or white chocolate too, just have fun with it. You could also sprinkle cocoa nibs on the top for an extra strong chocolate flavour.