



LUKE'S Rocky Road

INGREDIENTS

- 1 kg Haigh's milk chocolate buttons, roughly chopped
- 200 g glace cherries
- 200 g mixed nuts
- 2 packets marshmallows

EQUIPMENT

- scales
- non-stick baking paper
- square or rectangular baking tin
- wooden spoon
- scraper
- heat proof bowl
- saucepan

METHOD

1. With an adult to help you, put 750g chocolate into a heatproof bowl and place on top of a saucepan of gently simmering water. Do not allow the water level of the saucepan to touch the base of the bowl.
2. Slowly melt the chocolate, stirring as you go.
3. Turn off the heat and remove from the stove.
4. Add the last 250g chocolate and stir till melted thoroughly, cool slightly.
5. In a large bowl mix the cherries, nuts and marshmallows.
6. Pour over the molten chocolate and stir to mix thoroughly.
7. Scrape into baking tin and wait until set.
8. Cut into pieces.

INTERESTING FACT

Cocoa pods are large and heavy. They grow on the trunks and branches of the cacao tree. Each pod may contain 20 to 50 cocoa beans. The trees are farmed in West Africa, South America and Indonesia. Chocolate is made from the fermented cocoa beans.