

Christmas rocky road

Ingredients

- 250g/9oz dark chocolate, chopped
- 150g/5oz milk chocolate, chopped
- 175g/6oz butter, softened, plus extra for greasing
- 4 tbsp golden syrup
- 200g/7oz amaretti biscuits
- 150g/5oz shelled Brazil nuts
- 150g/5oz red glacé cherries
- 125g/4oz mini marshmallows
- 1 tbsp icing sugar
- edible glitter, to decorate (optional)

Preparation method

1. Place the dark and milk chocolate pieces into a heavy-based pan. Add the butter and golden syrup and cook over a low heat to melt and combine.
2. Place the amaretti biscuits into a freezer bag and bash with a rolling pin to make crumbs of various sizes.
3. Place the Brazil nuts into another freezer bag and bash in the same way.
4. Take the pan of melted chocolate mixture off the heat and add the crushed biscuits and nuts.
5. Add the glacé cherries and mini marshmallows. Fold the mixture carefully to coat all of the solid ingredients with the syrupy chocolate mixture.
6. Pour the mixture into a 25cm/10in x 30cm/12in greased and lined baking tray and smooth the surface as much as possible (although it will look bumpy).
7. Refrigerate for two hours, or until firm enough to cut. Dust with icing sugar, then sprinkle with edible glitter if you wish.
8. Remove the block of rocky road from the tray and cut into 24 rectangles.

less than 30 mins

preparation time

10 to 30 mins

cooking time

Makes 24 slices

By Nigella Lawson

From Nigella's Christmas Kitchen

This recipe appears in Nigella Lawson's book Feast, published by Chatto & Windus.