

Bake it a Homemade Christmas

ROCKY ROAD RECIPE



the source
BULK FOODS

ROCKY ROAD

FROM THE SOURCE

50g raw Australian pistachios

50g peanuts, unsalted

50g organic long thread coconut

4 pieces chocolate honeycomb, chopped in quarters

150g milk chocolate raspberry jellies, halved

4 pieces milk chocolate marshmallows, cut in quarters

350g milk chocolate buttons

METHOD

Cut chocolate honeycomb and marshmallows into quarters and chocolate raspberry jellies into halves and set aside.

Melt the milk chocolate buttons. This can be done in a double saucepan over simmering water or, place in a microwave safe bowl and microwave at 30% for 30 second increments. Stir each time until all pieces have melted through.

Add in all other ingredients to the melted milk chocolate. Stir through gently until well coated.

Spread onto a 20cm lined square pan, keeping the surface rough for a true rocky road look.

Refrigerate for at least 3 hours or overnight.

Remove from the fridge 30 minutes prior to cutting.

TIP

Personalise your Rocky Road by swapping some of the ingredients for:

- Pretzels, peanuts and popcorn.
- Chocolate orange balls and licorice.
- Antioxidant Superblend (goji berries, cranberries, blueberries) and coconut flakes.
- Chocolate malt balls, cashews and raisins.
- Almond nougat and dried apricots.
- Caramel fudge and peanuts.

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WHITE CHRISTMAS RECIPE



the source
BULK FOODS

WHITE CHRISTMAS

FROM THE SOURCE

35g organic puffed brown rice
80g glacé red cherries
80g glacé green cherries
70g slivered Australian almonds
85g organic Australian sultanas
80g organic long thread coconut
300g white chocolate buttons

METHOD

Melt the white chocolate buttons in a large bowl. This can be done in a double saucepan over simmering water or place in a microwave safe bowl and microwave at 30% for 30 second increments. Stir each time until all pieces have melted through.

Add in all other ingredients to the melted chocolate. Stir through gently until well coated.

Spread onto a 20cm lined square pan, pushing down firmly.

Refrigerate for at least 3 hours or overnight.

Remove from the fridge 30 minutes prior to cutting.

TIP

Personalise your White Christmas by swapping some of the ingredients for:

- Dried apricots, macadamias and pistachios.
- Glace pears, pistachios and cranberries.
- Glace pineapple, glace cherries and almonds.