



RECIPES

White Chocolate Rocky Road

This sweet and creamy rocky road is as delicious as it is beautiful. I like to pack mine with a tonne of texture and flavour. You can replace any of the nuts and fruit with your own favourites. It's easy to make for parties or as a Christmas gift.

Recipe by Olivia Galletly

Photography by Olivia Galletly

INGREDIENTS

250 grams white chocolate, cubed

½ cup marshmallows, quartered

⅓ cup toasted coconut chips

40 grams roasted pistachios

40 grams roasted macadamia nuts

30 grams dried strawberries

20 grams dried cranberries

30 grams raspberry liquorice
(optional)

1 handful of freeze dried raspberries
(optional)

20cm square tin, lined with baking
paper

METHOD

Bring a pot of water to a simmer. Place the white chocolate in a heat-proof bowl and place over the simmering water, make sure the base of the bowl doesn't touch the boiling water. Stir the chocolate until it has completely melted and remove from heat.

Roughly chop the nuts, dried fruit and liquorice and add to a bowl with the coconut chips and marshmallows.

Once the white chocolate has completely cooled, add in 3/4 of the marshmallows, nuts and liquorice and combine.

Press the rocky road into the square tin and sprinkle over remaining fruit, nuts and marshmallows. Gently crush the freeze dried raspberries and sprinkle on top.

Refrigerate for an hour before cutting into squares.



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