



Cater Care White Chocolate, Pistachio and Dried Mango Rocky Road

Serves 20 (recipe makes 13kg)

TASTE OF CATER CARE FACT

Rocky Road was invented by Sam Altshuler, a Russian immigrant who founded the Annabelle Candy Company in 1950. After spending years perfecting his recipe, he began manufacturing Rocky Road in San Francisco, where it not surprisingly, quickly gained popularity and took the world by storm. Today it is still among the best selling confectionary items on the West Coast of America.

To add a Cater Care twist, our recipe uses pistachio nuts, dried cranberries and dried mango bound together in white chocolate.

INGREDIENTS

- 200gm Large Pink and White Marshmallows
- 100gm Shelled Pistachio Nuts - cut in half.
- 150gm Dried Mango Slices - cut each slice into three pieces diagonally.
- 110gm Dried Cranberries
- 70gm Toasted Coconut Flakes
- 380gm White Chocolate Buttons (good quality e.g. Nestle).
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- 30gm Shelled Pistachio Nuts cut in half.
- 40gm Dried Cranberries

METHOD

1. Line the base and sides of a 18cm x 28cm x 3cm baking tray with baking paper.
2. In a mixing bowl, add the pink and white marshmallows, the first batch of pistachio nuts, dried mango, first batch of dried cranberries and the toasted coconut flakes. Gently mix until the ingredients have been combined.
3. Over a moderate heat, place a saucepan half-filled with water and bring the water up to a gentle simmer.
4. In a mixing bowl that sits comfortably on top of the saucepan, add the first batch of white chocolate buttons. Place the bowl on top of the saucepan and stir until the chocolate has melted and is smooth and runny, then remove the bowl from the saucepan.
5. Add the melted white chocolate to the bowl with the marshmallow mixture, and mix until all the ingredients are lightly coated with the melted chocolate.
6. Evenly place the white chocolate and marshmallow mixture into the prepared baking dish, and spread it out with the back of spoon until it has been evenly distributed throughout the tray.
7. In a mixing bowl that sits comfortably on top of the saucepan, add the second batch of white chocolate buttons. Place the bowl on top of the saucepan and stir until the chocolate has melted and is smooth and runny, then remove the bowl from the saucepan.



8. Using a spatula, evenly spread the melted chocolate over the rocky road mixture in the baking tray, then evenly sprinkle the melted chocolate with the second batch of pistachio nuts and cranberries.
9. Place the baking tray into a refrigerator, and chill for 3 – 4 hours or until it has set firm.
10. Remove the tray from the refrigerator, remove the rocky road from the tray and then the baking paper from the rocky road.
11. On a chopping board, use a sharp knife to carefully cut the rocky road into the required number of portions, then place into an airtight container, seal and refrigerate until required.

TO SERVE

Remove the rocky road from the refrigerator one hour before serving, to allow it to come to room temperature. Arrange the required number of pieces in an attractive pattern on a platter or board.