



Chef John39s Rocky Road

Oscar · 29/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

3 hrs

Description

I thought I was gonna show you how to make a famous candy based on a famous ice cream but as it turns out its actually the other way around The ice cream flavor was inspired by an Australian candy that goes by the same name which used the same signature ingredientschocolate marshmallows and nuts Regardless this is super easy to make and would be an absolutely wonderful edible gift for the upcoming holidays Keep unused portions in the fridge

Ingredients

- - 1 ½ cups dark chocolate chips - 3 tablespoons unsalted butter
- cubed - 2 teaspoons maple syrup - 1 ½ cups miniature marshmallows - 1 ¼ cups lightly salted roasted almonds - ¼ cup unsweetened cocoa powder

Instructions

1. Combine dark chocolate chips
2. butter
3. and maple syrup in a heat-safe bowl and place over a saucepan filled with about 1 inch of hot water set over the lowest heat setting on the stovetop. Allow mixture to melt; do not stir. While mixture melts
4. line an 8x8-inch baking pan with plastic wrap. Slowly stir melted chocolate mixture together with a spatula until shiny and smooth. Remove from heat and stir in marshmallows and almonds until combined. Quickly transfer mixture into the prepared baking pan. Distribute evenly but do not smooth or press down the top--try to preserve a rough texture on the top. Let cool to room temperature
5. about 30 minutes. Wrap in plastic wrap and refrigerate until well chilled and firm
6. about 2 hours. Sift cocoa over the top and cut into 16 squares. Chef's Notes: You can use corn syrup instead of maple. You can use any kind of mini marshmallows and any kind of nuts you prefer
7. such as peanuts
8. walnuts
9. or cashews. You can also add anything you like
10. such as dried fruit--just make sure you keep the same proportions between the chocolate and the chunks.