

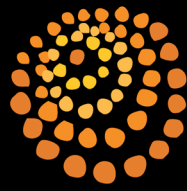
THE INCABERRY

SALTED CARAMEL EASTER EGG ROCKY ROAD



Ingredients

- 375g/13.25ozs. dark chocolate
- 125g/4 ozs. caramel chocolate
- 225g/8 ozs. brazil nuts, toasted*
- 100g/3.5 ozs. mini marshmallows
- 100g/3.5 ozs. shortbread biscuits (or your favourite plain biscuit)
- 1 cup dried incaberries or dried cranberries
- 200g/7 ozs. caramel filled Easter eggs
- a pinch of salt



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Method

*To toast brazil nuts, preheat oven to 180C/350F and place in a single layer on a baking tray.

Bake for 10 minutes until fragrant

1. Line a square 19 x 19 cm / 7.6 x 7.6 inch baking tin with baking parchment and unwrap the easter eggs if they are wrapped in foil. Place the two types of chocolate in a large bowl and melt the chocolate over a double boiler or in a microwave. To melt using a double boiler place the chocolate in a heatproof bowl that sits snugly on top of a saucepan of simmering water ensuring the the bottom of the bowl doesn't touch the water-also make sure that no water gets into the chocolate. To do this in a microwave, place it in a microwave proof bowl heating it in 60 second bursts at 50-75% temperature ensuring to stir between each burst. For tips on tempering couverture chocolate see here.

And please use a bigger bowl than I did, I wasn't very smart!

2. Stir in the whole brazil nuts, mini marshmallows, slightly bashed about shortbread biscuits (mine were already a bit crushed when I got them home from the shops) and dried berries. Ensure evenly mixed and then place in the prepared tin pushing out to the edges.

3. While the chocolate remains melted, add the Easter eggs. I cut some in half to show the caramel although once you cut these into squares, you'll inevitably hit a whole Easter egg and cut that. It's up to you. Sprinkle with a little salt over the top evenly and allow to set. Cut into sixteen generous sized squares.

Thanks to [Not Quite Nigella](http://www.notquitenigella.com) for this recipe and image

<http://www.notquitenigella.com/2013/03/26/salted-caramel-easter-egg-rocky-road/-more-77529>