

% Jewelled Rocky Road

- % 2 x 180g blocks dark chocolate, chopped
- % 4 x 200g blocks milk chocolate, chopped
- % 120g packet dry-roasted hazelnuts
- % 120g packet dry-roasted almonds
- % 350g packet jubes, halved (see note)
- % 2 x 250g packets marshmallows, halved
- % 1/2 cup desiccated coconut

% . **Step 1** Grease two 3cm-deep, 18cm x 28cm slice pans. Line bases and sides with baking paper, extending paper 2cm from edge of pan.

% **Step 2** Place dark and milk chocolate in a large microwave-safe bowl. Microwave on medium (50%) for 3 to 4 minutes or until melted and smooth, stirring with a metal spoon every 30 seconds.

% **Step 3** Meanwhile, combine hazelnuts, almonds, jubes, marshmallows and coconut in a large heatproof bowl. Add chocolate. Mix well to coat. Divide mixture between prepared pans, pressing with the back of a spoon to level. Tap pans on bench to remove any air bubbles. Smooth top. Refrigerate for 4 hours or until firm. Remove from fridge 30 minutes before cutting into squares with a hot knife. Serve.