



SUGAR FREE

EASTER ROCKY ROAD

INGREDIENTS

Marshmallow

125ml cold water
20g powdered gelatine
250ml cold water
200g Perfect Sweet® xylitol
1 tsp pure vanilla extract
1 tsp strawberry essence
or natural pink colouring

To Assemble

500g Raw Dark Chocolate
see recipe sheet or good quality
85% dark chocolate
100g pistachios (optional)
100g cranberries
80g toasted coconut
Vanilla & strawberry marshmallows
cut into 1cm cubes

METHOD

Place 125ml cold water in a clean bowl, sprinkle over gelatine and whisk to dissolve.

Place 250ml water and xylitol in a small saucepan and heat until dissolved. Add the gelatine mixture and stir to combine. Gently boil for 15 minutes. Set aside to cool. Do not allow to set. Divide mixture between 2 large bowls. Stir the vanilla into the first bowl, and then stir the strawberry essence into the second bowl.

Using an electric beater, beat each flavour on high speed for 5 minutes or until light and fluffy. Pour the fluffy mixture into 2 lined 18cm square cake pans and set in the fridge. When ready, cut into cubes with a wet knife.

To Assemble

Place the Raw Dark Chocolate into a bowl and melt over hot water. Remove the bowl from the hot water.

Mix the pistachios, cranberries, coconut and the white and pink marshmallow cubes in a large bowl and mix with the melted Raw Dark Chocolate. Refrigerate to set. Cut into desired serving size.

