

PREP: 1 hr 30 min
COOK: 40 min
SERVES: 25

Easter Egg Rocky Road Slice Recipe

Are you a rocky road fan? Get ready for the ULTIMATE rocky road slice! Start with a crumbly shortbread base, add a deep layer of pillow-soft strawberries & cream flavoured marshmallow and finish with dark chocolate, milk chocolate and chocolate Easter eggs!

Ingredients

Shortbread Base

175g butter, salted
½ cup brown sugar
1 cup plain flour
¼ cup rice flour
1 tsp Queen Natural Organic Vanilla Essence-Extract

Marshmallow

2 tbsp gelatine
1 ½ cup caster sugar
¾ cup Queen Glucose Syrup
½ cup + ¼ cup water

Method - Shortbread Base

STEP 1

Preheat oven to 180°C. Grease a square slice tin and line with baking paper, allowing baking paper to hang over sides. Chop cold butter and add to a food processor with the brown sugar, plain flour, rice flour and vanilla. Process until a dough forms. Press into prepared tin and bake for 12-15 minutes or until lightly golden. Set aside to cool completely.

Method - Marshmallow

STEP 1

Add ½ cup of water to the bowl of a stand mixer and sprinkle with gelatine. Set aside for 10 minutes to bloom while heating the sugar.

STEP 2

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Ingredients

1 tbsp Queen Organic Vanilla Extract

3 drops Queen Red Food Colour

Rocky Road

225g milk chocolate

225g dark chocolate

4 chocolate coated Turkish delight bars, chopped

¾ cup chopped hazelnuts

2 packets pastel mini easter eggs

1 packet white chocolate mini easter egg

Method - Marshmallow

In a saucepan, combine ¼ cup of water, caster sugar and glucose. Heat gently over medium heat until the sugar has dissolved and begins to boil. Allow to heat until the sugar reaches soft ball stage of 112°C. Remove from heat immediately.

STEP 3

Start the stand mixer with the whisk attachment and carefully, gently pour the hot sugar syrup into the mixer with the gelatine. Slowly increase to high and add vanilla extract for Icing and Red Food Colour. Whisk until the mixture has quadrupled in volume and the bowl of your mixer is no longer hot to the touch.

STEP 4

Working quickly, pour the marshmallow mixture over the shortbread base and level with a spatula. Set aside at room temperature for 3-4 hours until set.

Method - Rocky Road and Assembly

STEP 1

Add milk chocolate and dark chocolate to a clean, dry bowl set over a pot of gently simmering water. Stir continuously until the chocolate is completely melted and smooth. Allow to cool enough that the chocolate is still melted, but not hot enough to melt the Easter eggs.

STEP 2

Stir through ¾ of the Turkish delight, hazelnuts, Easter eggs and white chocolate Easter eggs until well coated in melted chocolate.

STEP 3

Pour and smooth over the set marshmallow. Top with remaining rocky road ingredients including pastel mini Easter eggs. Set in the fridge for 15 minutes before cutting into squares.

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