

CHUNKY WHOLESOME ROCKY ROAD



Our Easter recipe has been inspired by Elsa's Wholesome Life, a Chunky Wholesome Rocky Road made using our new vegan dark chocolate buttons, organic brown rice puffs, pistachios and berries....seriously delicious!

Ingredients:

170g vegan dark chocolate buttons

1/2 cup of organic brown rice puffs

1/4 cup of unsalted pistachio kernels

1/4 cup of organic raw cashews (pre-soaked for a few hours)

1/2 cup of organic shredded coconut

1/4 cup dried cranberries

1/2 cup fresh raspberries and blueberries

Method:

Line the base and sides of a 20 X 15 cm (approx) brownie tin with baking paper.

Melt the chocolate in a heatproof bowl over a saucepan of simmering water.

Combine the brown rice puffs, nuts, coconut and cranberries in a mixing bowl.

Pour over the melted chocolate, reserving 2 tablespoons and stir well with a metal spoon (so the chocolate doesn't seize).

Transfer the mixture to the prepared tin.

Top with berries and drizzle over the remaining chocolate then place in the fridge for an hour to set.

Slice into the sizes you prefer and serve.

Leftovers can be stored in an airtight container in the fridge for up to 3 days.

Gluten Free | Dairy Free | Refined Sugar Free