

# Rocky road chocolate bars (hazelnut, marshmallow, shortbread)

## Ingrédients

- 200g of chocolate
- 100g of hazelnut purée (or almond, pecan, pistachio purée, or peanut butter...)
- 125g of roasted hazelnuts (or other nuts)
- 65g of mini marshmallows
- 75g of dry biscuits (petit-beurre, Flanders shortbread, digestive biscuits...)

## Préparation

1. A typically North American recipe today, the Rocky Road or "rocky road.
2. " It's a mix of chocolate, dried fruits, marshmallows, biscuits... In fact, you can put pretty much anything you like in it!
3. The name evokes a rocky road because of the appearance of the chocolate bar, which will have bumps with the biscuits, dried fruits, etc.
4. This is a popular recipe across the Atlantic, where you can find Rocky Road brownies or cookies, or even its ice cream version.
5. Nothing simpler to make and adapt to your preferences, this recipe can be stored for a few weeks in the fridge in an airtight container. Ingredients: I used hazelnut purée and whole hazelnuts from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
6. I used Caribbean chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
7. Gently melt the chocolate, without exceeding 35-40°C.
8. Add the hazelnut purée, then the hazelnuts, mini marshmallows, and biscuits broken into small pieces.
9. Pour into a frame placed on a baking sheet covered with parchment paper, then refrigerate until crystallization.
10. Then, unmold, cut into squares, and enjoy!