



White Saint Nicholas rocky road

This white chocolate rocky road with Saint Nicholas candies is easy to make and a delicious Saint Nicholas treat.

Boodschappenlijstje



FunCakes Chocolate Melts White 350 g

F30115
€13.99



FunCakes Mini Marshmallows 50 g

F51100
€2.85



Patisse Adjustable Baking Frame
25-46cm

P02167
€14.35



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Acetate Foil 12 cm x 20 m

F83115
€11.55



Other materials for white chocolate rocky road:

- Baking tray
- Bag of Saint Nicholas candies
- Decorations, such as M&Ms, candies and more

Melt 700 gram white chocolate melts in the microwave or au bain-marie. Stir the marshmallows and the candies through the chocolate. Make sure all the decorations are covered with a layer of chocolate.

Place the baking frame on a parchment paper covered baking tray and place a layer of acetate foil on the inside. Pour the chocolate mixture into the frame and press. Place the chocolate for at least 2 hours in the fridge to stiffen. Cut it into pieces before you serve it.

Made possible by FunCakes