**Rocky Road.**

My inspiration

My inspiration for this recipe is Omari McQueen’s show on TV called What's cooking Omari? Where he makes loads of delicious meals including this one so I went to look in a BBC good food magazine in which he was featured and created this desert.

Ingredients.

75g shelled pistachio nuts

75g whole blanched almonds

100g vegan plain chocolate, broken into pieces

40g vegan cocoa powder or cacao powder

4tbsp maple syrup

2tbsp plant-based milk

55g dried mango cut into small pieces

75g vegan marshmallows halved if large

75g tea biscuits broken into chunks

Method.

1. Heat the oven to 160c/140 fan/ gas 3. Line an 18cm square baking tin with baking parchment.
2. Put the pistachios and almonds on a large baking tray and toast in the oven for 10- 15 mins, turning occasionally, until golden brown. Remove from the oven and leave to cool.
3. Meanwhile, melt the coconut oil and plain chocolate in a small pan over a low heat. Beat in the cocoa powder, then leave to cool slightly.
4. Mix together the maple syrup and plant milking a mixing bowl. Using a balloon whisk, slowly whisk in the melted chocolate mixture.
5. Roughly chop the roasted nuts then mix them with the mango, marshmallows and biscuits in a large mixing bowl. Take out a handful of the mixture and save for later.
6. Add the chocolate mixture to the bowl of nuts, marshmallows and biscuits and mix together well, so all the pieces are coated. Spoon into the lined baking tin and level top with the back of the spoon.
7. Sprinkle the reserved nut mixture over the top and press down lightly to help them stick. Chill for about 1hour, or until firm. Cut into 12 pieces and enjoy.

Alex

Year 6.

