

EASTER ROCKY ROAD FUDGE

Makes 16

INGREDIENTS

- 2 tbsp oil
- ½ cup IMBO Butterfly Popcorn
- 6 slabs (480g) milk chocolate
- 1 tin (385g) condensed milk
- ½ cup speckled eggs
- ½ cup mini marshmallows

METHOD

1. Line the base and sides of a 20cm square dish with baking paper slightly hanging over the rim of the dish.
2. Heat the oil in a heavy-based pot and add in the IMBO Butterfly Popcorn kernels. Stir well, cover with a lid and allow to pop. Remove the popcorn from the heat when the pops are 2 seconds apart.
3. Break the milk chocolate slabs into a medium heat-proof mixing bowl and add in the condensed milk. Place the bowl over a small pot of simmering water and stir until melted, about 8-10 minutes. Remove from the heat and allow to cool. **Chef's Tip: Steam can make the chocolate seize, so be careful of the escaping steam.*
4. Add ¾ of the speckled eggs, marshmallows and 1½ cups of the popped popcorn to the fudge mixture. Gently mix to combine without breaking the popcorn.
5. Spoon and press the fudge mixture into the prepared tin. Scatter the remaining speckled eggs and ½ cup of popcorn over the fudge and gently press down. **Chef's Tip: Enjoy the leftover popcorn as a snack!*
6. Allow the rocky road fudge to set in the fridge for at least 3 hours.
7. Using a serrated knife, cut the fudge into 16 evenly-sized squares (4x4cm). **Chef's Tip: A knife dipped in hot water makes for easy slicing!*
8. Serve the rocky road fudge with a glass of milk and ENJOY! **Chef's Tip: This makes for the perfect Easter gift!*