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ROCKY ROAD FUDGE BROWNIE RECIPE





ROCKY ROAD FUDGE



<u>ROCKY ROAD FUDGE</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 9</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>COST PER PORTION (in ₹)</u>
Condensed milk	300 g	72.75	84.75	<u>WHOLESALE</u> 53.73
Dark couverture	225 g	102.3	104.6	
Salt	1 tsp	1	1	
Natural Cocoa powder	1 tsp	0.6	0.67	
Vanilla essence	1 tsp	1	1	
Almonds	120 g	102	120	<u>M.R.P</u> 59.33
Pistachios	90 g	180	198	
Peanuts	60 g	14	14	
Marshmallows	6-8 pieces	10	10	
<u>TOTAL</u>		₹ 483.65	₹ 534.02	<u>INSTRUCTIONS</u>
<p><u>METHOD</u></p> <ol style="list-style-type: none"> In a baking tray, place the nuts and roast them at 180C (OTG MODE: UPPER ROD+LOWER ROD+FAN) for 8-10 minutes. Prepare a double boiler and melt chocolate in it. Add condensed milk and combine well. Add in the salt, vanilla essence and cocoa powder. Mix until combined. Remove the bowl from double boiler and add in the nuts along with marshmallow pieces (save few for garnish) 				<p>Combine the nuts well.</p> <p>You can cover the mould with cling wrap twice to give stronger base.</p>



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| <ol style="list-style-type: none">5. Now cover a square ring with cling wrap on one side. Then pour the fudge mixture into it and garnish with more nuts and marshmallows.6. Freeze it for at least 6-8 hours. Slice it into 9 portions. | |
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