

# Explosive Chocolate Rocks

600 germs (21,16 oz.) Fresh milk cream  
230 germs (8,11 oz.) Glucose  
380 germs (13,40 oz.) Chocolate  
100 germs (3,52 oz.) Seeds oil  
150 germs (5,29 oz.) Rum  
500 germs (17,63 oz.) may be more – Fizzy pops

Mix milk cream with glucose

Let it get to boil

Drop chocolate into

When chocolate is melted add seeds oil, a little bit at a time

Let it cool to 80,6 -82,4 degrees F.

Pour into mould (possibly Archifood from Decorfood, see website)

Store in refrigerator

Serve cooled