

Smartilicious Party Pizza

Ingredients:

For the Rice Crispy Treat Base:

¼ cup butter
40 regular marshmallows
6 cups rice crispies
1 cup Nestlé Smarties

For the Chocolate Ganache:

1 1/3 cup dark Aero chocolate, broken into smaller pieces
2/3 cup double cream
2 tbsp butter

For the Garnish:

1 cup double cream
1 tsp vanilla essence
2 tbsp castor sugar
1 cup Nestlé Smarties, roughly chopped
½ cup white chocolate shavings

Method:

For the Rice Crispy Treat Base:

1. In a pot, melt the butter with the marshmallows, stirring constantly until melted.
2. Fold the rice crispies into the marshmallow mixture.
3. Add the Nestlé Smarties and fold in until all is well coated.
4. Spread the mixture into a greased round pizza pan and press together firmly. Allow to cool.

For the Chocolate Ganache:

1. Warm the cream and butter in the microwave for 2-3 minutes. Pour over the roughly chopped dark chocolate and stir until smooth and melted and set aside to cool.

For the Garnish:

1. In a chilled bowl, whip the cold cream until soft peaks form.

2. Flavour with vanilla and sugar.
3. Pour the ganache onto the crispy base and spread evenly to the edges
4. Generously, spoon the whipped cream on top and spread the cream over the ganache carefully.
5. Top with the chopped Nestlé Smarties and some chocolate shavings
6. Cut slices, serve and ENJOY!!