

Strawberry Steri Stumpie Marshmallow Mousse

Ingredients:

- 200g white chocolate, chopped
- 1 cup cream
- 1 cup Strawberry Steri Stumpie
- 1 cup (100g) chopped pink Beacon Mallow marshmallows
- ½ cup whipped cream, for garnish
- Fresh strawberry slices, for garnish

Method:

1. Heat chocolate, the Steri Stumpie and the Beacon marshmallows in a dry, heatproof bowl over a pot of simmering water, stirring until melted and smooth (about 10 minutes). Remove from heat and allow to cool to room temperature.
2. Beat the cream to soft peaks and fold through chocolate mixture. Pour into glasses or bowls and refrigerate for at least 6 hours or overnight before serving.
3. Top with a blob of whipped cream and a fresh strawberry slice before serving and ENJOY!