

MILK TART MARSHMALLOW MOUSSE

Serves 4

INGREDIENTS

85g vanilla biscuits

1 pack (150g) Beacon mmmMallows Vanilla Custard Marshmallows

1½ cups cream

150g white chocolate

1 tsp ground cinnamon

METHOD

1. Place the vanilla biscuits into a resealable bag and crush using a rolling pin. Divide the biscuit crumb evenly amongst 4 glasses and press down to make a crust.
2. In a large bowl, combine the Beacon mmmMallows Vanilla Custard Marshmallows with half the cream. Place in the microwave for about 2 minutes or until completely melted, stopping to stir every 30-45 seconds.
3. Break the white chocolate into smaller pieces and sprinkle over the hot marshmallow mixture.
4. Stir the mixture until melted and smooth. Allow to cool for about 10 minutes at room temperature.
5. In a chilled bowl, beat the remaining cream with ½ a teaspoon of cinnamon to soft peaks and carefully fold this through the marshmallow mixture.
6. Pour the marshmallow mousse over the biscuit crumb in each of the 4 glasses and refrigerate for about 2 hours.
7. Sprinkle with a dusting of the remaining cinnamon over each cup and ENJOY!