

# UNICORN MARSHMALLOW MOUSSE

Serves 8

## INGREDIENTS

- 1 packet (150g) Beacon mmmMallows Pink & White Mallows
- 1 packet (150g) Beacon mmmMallows Vanilla Custard Flavoured Mallows
- 1 packet (150g) Beacon mmmMallows Bubblegum Flavoured Mallows
- 4½ cups (1125ml) cream
- 450g white chocolate, chopped

## Serving suggestion:

- Whipped cream
- Colourful sprinkles

## METHOD

1. Add the different flavoured Beacon mmmMallows to 3 separate heatproof bowls along with  $\frac{3}{4}$  cup of cream in each.
2. Place the bowl with the Beacon mmmMallows Pink & White Mallows in the microwave for about 1½-2 minutes or until completely melted, stopping to stir every 30 seconds to ensure that the mixture is well combined.
3. Working quickly, add a third of the white chocolate (150g) into the warm marshmallow mixture and stir until melted and smooth.
4. Repeat steps 2 and 3 with the remaining 2 flavours of Beacon mmmMallows and allow each flavour to cool slightly.
5. In a large chilled bowl, beat the remaining cream until soft peaks form. Add a third of the whipped cream into the marshmallow mixtures and fold gently until combined.
6. Carefully divide the pink marshmallow mixture between 8 wide-rimmed glasses to form the base layer of your dessert. Smooth out the top using a spatula. *\*Chef's Tip: If you don't have glasses, use clear dessert bowls!*
7. Carefully divide the vanilla custard marshmallow mixture over the pink layer and top with the bubblegum marshmallow mixture so that you have 3 different layers per glass, creating a layered mousse.
8. Place the dessert glasses in the fridge for about 2 hours to set.
9. When you are ready to serve, remove the unicorn marshmallow mousse from the fridge and top it with whipped cream and colourful sprinkles, serve and ENJOY!