

5-INGREDIENT TRIPLE CHOCOLATE MARSHMALLOW MOUSSE

Makes 4

INGREDIENTS

300g white marshmallows

2½ cups (600ml) cream

1 slab (150g) Cadbury Dairy Milk Pop Out Heart

1 slab (150g) Cadbury Dream Pop Out Heart

1 bar (48g) Cadbury P.S. Caramilk Bar

METHOD

1. In a large heatproof bowl, combine the marshmallows with half of the cream (1¼ cups). Place the bowl in the microwave for about 3 minutes or until completely melted, stopping to stir every 30 seconds.
2. Working quickly, pour half of the melted marshmallow mixture into a separate bowl. To the one bowl, add in the Cadbury Dairy Milk Pop Out Heart reserving the pop out heart for later. Stir the chocolate into the mixture until melted and smooth.
3. To the other bowl, add in the Cadbury Dream Pop Out Heart reserving the pop out heart for later. Stir the chocolate into the mixture until melted and smooth. Allow both mixtures to cool for about 2 minutes at room temperature.
4. In a chilled bowl, beat the remaining cream until soft peaks form. Divide this between the two marshmallow mixtures and carefully fold in to combine.
5. Divide the white marshmallow mousse evenly between 4 wide-rimmed glasses. **Chef's Tip: You can also use small dessert bowls!*
6. Allow the white mousse layer to set at room temperature for 2-3 minutes before carefully dividing the chocolate marshmallow mousse evenly over the white mousse layer, ensuring not to let the layers combine.
7. Place the mousse in the fridge and allow to set for about 1 hour.
8. When you are ready to serve, remove the mousse cups from the fridge and chop the Cadbury P.S. Caramilk Bar into bite sized pieces. Scatter the P.S Chocolate pieces over the top of the mousse along with the reserved pop out hearts. Serve and ENJOY!