

## Steri Stumpie Marshmallow Mousse

### Ingredients:

- 200g dark chocolate chopped
- 1 cup cream
- 1 cup Chocolate Steri Stumpie
- 1 cup (100g) chopped white marshmallows
- Chocolate for garnish
- Mini marshmallows for garnish
- ½ cup whipped cream for garnish

### Method:

1. Heat chocolate, the Steri Stumpie and the 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 sprinkle with chocolate shavings and mini marshmallows before serving. ENJOY!