



# S'MORES TART

**PREP** 15 mins

**CHILL** 1 hr

**SERVES** 4

These s'mores tarts may be small in size but they're EPIC in flavour. Featuring a buttery biscuit base filled with silky chocolate ganache and topped with our Giant Toastin' Marshmallows, toasted to gooey perfection.

## Instructions

Blitz the biscuits to fine crumbs in a blender or food processor. You could also bash them using a rolling pin.

Mix into the melted butter, fully coating all the biscuit crumbs before dividing the mixture between 4 mini 4" tart tins and press out into the base and sides.

Place in the freezer whilst you make the ganache.

Measure all the ganache ingredients into a large glass bowl. Microwave for 60 seconds until the chocolate and butter have melted. It should be smooth and glossy.

Take the tins out of the freezer and pour in the ganache, filling each tart to the top.

Swirl the tin around and tap out any air bubbles to get a smooth finish.

Place in the fridge for 1 hour to set.

Toast your marshmallows using a blow torch or under the grill. Squidge them on top of the tarts.

Serve and enjoy!

## Ingredients

### *For the biscuit base*

150g digestive biscuits  
70g unsalted butter (melted)

### *For the ganache filling*

150g milk chocolate (40% cocoa)  
50g dark chocolate (70% cocoa)  
150ml double cream  
25g unsalted butter

### *For the topping*

4 Giant Toastin' Marshmallows

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