

# NO-BAKE S'MORES TART (GF)

## INGREDIENTS

For the Crust:

- 300g Schar Spekulatius Biscuits, crushed (not too fine)
- 125g Unsalted Butter or spread, melted

For your Chocolate Filling:

- 300ml Double Cream
- 100g Dark Chocolate, chopped
- 150g Milk Chocolate, chopped
- 50g Unsalted Butter or block spread, cubed

For the Topping

- Approx 350g of medium sized marshmallows

## EQUIPMENT

- 23cm round pie dish with a loose bottom
- Large mixing bowl
- Heatproof mixing bowl

## METHOD

1. To make your Tart crust: Crush the biscuits to a crumb (you can blitz using a processor, or, I prefer to place them in a re-sealable sandwich bag and whack it with a rolling pin!). Once done, mix this in with the melted butter. In your pie tin, press your mixture into the base and sides of the tin, using your fingers, making sure that the sides are thick enough to hold their shape. Place this into the fridge.
2. Whilst your crust is chilling, place the chopped chocolate & cubed butter in a heat-proof bowl. Separately, in a small saucepan, heat the double cream until just before boiling point - you will see tiny bubbles appear at the edges. Pour your hot cream over the chocolate & butter and whisk this mixture until it is smooth. Your mixture should be runny. Remove your crust from the refrigerator, and pour in your chocolate mixture, set your filled tart to one side for 10 minutes.
3. Decorate the top: The chocolate mixture should have begun to thicken slightly, Place your marshmallows atop the chocolate mixture, close together (if there's a little natural gapping this is ok), you will have to work quickly. It's also okay if this looks messy now. Place your tart in the fridge and allow to set for 4+ hours, I chill mine overnight.
4. Take your tart out of the fridge and place under the grill (on a medium/high heat), for approximately 5-10 mins, watching the marshmallows and removing once browned. They will begin to expand when they are toasting, covering the top of your tart! Remove the tart from the grill, set to one side to cool, and when safe to do so, return your tart to the fridge for 40+ minutes to re-set your filling. Alternatively, slice it straight away if you'd rather a gooier, melty tart (Ooh err! Haha)!