



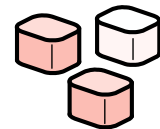
Ingredients



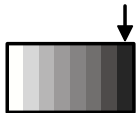
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1 tsp orange flavouring



200g marshmallows



200g dark chocolate

x2

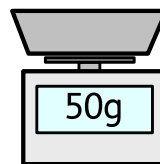


300ml double cream

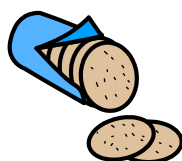
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5 tablespoon milk



50g butter



150g digestive biscuits



Instructions:

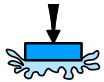
1



1. Weigh digestive biscuits.



2



2. Crush biscuits in a big bowl using a rolling pin.



3



3. Weigh butter.



4



4. Melt butter in the microwave until runny.



5



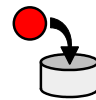
5. Add to the biscuits and mix.



6



6. Add biscuits to a cake tin and flatten with a spoon. Put in the



fridge for later.







7






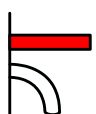

7. Weigh the marshmallows and put into a saucepan.



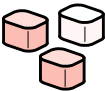

8   
8. Add milk to saucepan.

9   
9. Heat and stir gently.






10     
10. Weigh the chocolate. Melt then leave to cool..

11     
11. Measure the cream and whisk to stiff peaks.

12    
12. Fold the cooled chocolate and whipped cream into the

 
marshmallows mixture.

13   
13. Add orange flavouring.

14     
14. Pour mixture on top of base and set in the fridge.