

MARSHMALLOW TART



INGREDIENTS:

- 1 tin condensed milk
- 1 tin fine pieces of pineapple
- 1/4 litre lemon juice
- 20 glazed cherries
- 1 pack full cream
- 35 marshmallows

PREPARATION:

1. Cut the glazed cherries, the marshmallows and the pineapple into pieces. (Resist urge to have a few pieces of marshmallow or cherries!!!)
2. Squeeze the pineapple to release all the "liquid"
3. Whip cream until it becomes thick. Careful not to whip it too much and have it transformed into butter. Put in fridge.
4. Whip condensed milk and lemon juice together. Leave to thicken.
5. Mix cherries, marshmallows and pineapple into condensed milk-lemon juice mix.
6. Add whipped cream gently.





"BASE" INGREDIENTS:

- Cookies (the pictures shows 2 packs but one is enough)
- Butter

PREPARATION:

1. Crush finely cookies (leave slightly bigger pieces to have a "crunch" feeling)
2. Melt butter
3. Add butter to crushed cookies (careful not to add too much butter or your base will be too hard!)





PREPARATION:

1. Put your biscuit base on a tart pan.
2. Level it with the back of a spoon.
3. Put the marshmallow, cherries, pineapple, condensed milk-lemon juice-cream mixture over the biscuit base.
4. Leave in fridge to set.
5. Forget how many calories there is in the marshmallow tart!

