

S'mores Ghost Tarts**Ingredients:**

- Pidy Mini Trendy Sweet 5cm Tarts 30
- Chocosmart Cioccolato Latte 0.500kg
- Dark Chocolate Crumb 0.050kg
- Mathers White Mallow Russe 0.350kg
- Water 0.070kg
- IRCA Dark Coverdecor 0.030kg

**Method:**

- Place Pidy tarts onto a baking sheet and bake in the oven for 5–10 minutes. Allow to cool.
- Melt Sacher Supreme Dark until it reaches a pipeable consistency. Pipe a layer of Sacher Supreme Dark into each shell; do not fill to the top.
- Sprinkle the dark chocolate crumb into each shell. Put in the fridge to set.
- Whilst the shells set in the fridge, mix together Mathers White Mallow Russe and water. Heat until the mallow is dissolved or the temperature reaches 60°C.
- Place in a mixing bowl with the whisk attachment. Whip for around 10 minutes, or until stiff peaks form. Transfer to a piping bag.
- Take the shells out of the fridge and pipe ghosts onto each one. Allow to set.
- Microwave IRCA Dark Coverdecor – do not let it get too runny. Pipe faces onto the ghosts. Allow to set.