



# Chocolate Mallow Mousse

**PREP: 5 MINUTES**  
**COOK: 15 MINUTES**  
**CHILL: 1-2 HOURS**  
**SERVES 2**

*Recipe provided by*  
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ENERGY	FAT	SATURATES	SUGAR	SALT
1120kJ 264kcal	5.9g MED	4.0g MED	33g HIGH	0.11g LOW
13%	8%	20%	37%	2%

of your reference intake  
Typical values per 100g: Energy 830kJ/196kcal

## Ingredients

100g mini marshmallows

150g Fage 5% greek yoghurt

20g cocoa powder

## Method

1. Fill a small saucepan 1 third full of water and bring to the boil. Place a small non-metallic bowl on top and add the marshmallows to the bowl. Reduce the heat to a simmer, and cook the marshmallows gently until they have melted.
2. Remove from the heat, take the bowl off the pan of water. Add the cocoa powder to the melted marshmallows, stir to combine then leave to cool for 5 minutes.
3. Stir the greek yogurt gently into the chocolate marshmallow mix then divide the mixture between two glass tumblers. Chill for 1-2 hours until lightly set, serve straight away.