

NAQIYAH MAYAT'S PEPPERMINT CRISP S'MORES

Suitable for a fancy version of toasted marshmallows

Foodie and author Naqiyah Mayat created this tasty braai spin on South Africa's beloved peppermint crisp tart. Why? "After you're done preparing meat and salads, the last thing you want to do is prepare a dessert." With their warm and puffy marshmallows, these s'mores are bound to get both kids and adults excited.



Prep time: 5 minutes

Cook time: 1 minutes

Serves 4-6 people

INGREDIENTS

Bag of marshmallows

Packet of plain crackers

2 slabs of mint chocolate

Wooden sticks

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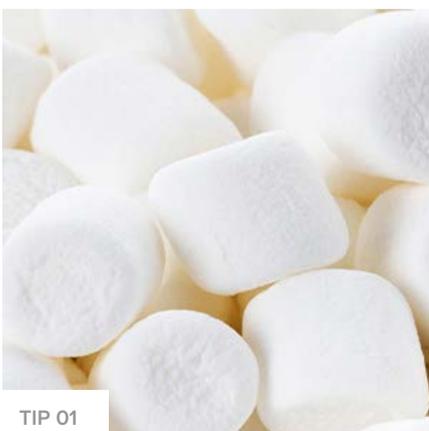
INSTRUCTIONS:

1. Simply thread a marshmallow onto a stick. Place it on the braai and watch that it doesn't burn. It only needs a minute over a moderate flame.
2. Immediately place the marshmallow onto a cracker and insert a piece of mint chocolate right in the centre.
3. Eat warm.

GIVE IT A TWIST

Instead of using biscuits, try layering the filling ingredients onto pancakes. This will give you a delicious breakfast treat with a twist!

MEGAMASTER RECIPE TIPS



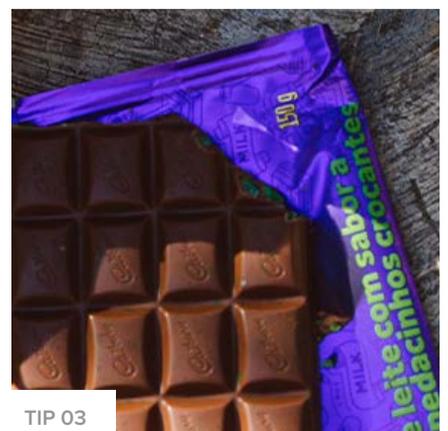
TIP 01

Use the largest marshmallows you can find.



TIP 02

If you stay with medium heat, the marshmallows don't burn as quickly but rather melt and puff up.



TIP 03

Don't overthink this dessert. Keeping it simple with a cracker and a piece of peppermint chocolate is very satisfying!