

Blueberries and Cream almond

Chef · 12/04/2021



Prep Time

8 Min

Difficult

Easy

Servings

2

Description

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Ingredients

- 400g graham crackers
- 150g unsalted butters
- 300g marshmallows
- 3 drops blue food gel
- 250ml thickened/whipping cream

Instructions

1. To prepare crust add graham crackers to a food processor and process until you reach fine crumbs. Add melted butter and pulse 3-4 times to coat crumbs with butter.
2. Pour mixture into a 20cm (8") tart tin. Use the back of a spoon to firmly press the mixture