TATUA
Specialised Dairy

Mint Chocolate Crush

Ingredients

1 packet mint chocolate biscuits
Tatua Chocolate Mousse
1/2c chocolate sauce
Spiral wafer and mint to garnish

Method

1. Chop or crush the mint chocolate biscuits
2. Layer biscuits with Tatua Chocolate Mousse
3. Swirl over chocolate sauce
4. Repeat layers
5. Garnish with the spiral wafer and decorate with mint

Try this with different biscuits like raspberry and white chocolate or ginger kisses.