

#PERiTricks

Private Skool Skopas

Skopas treats

Serves 1 - 2

Prep time: 5 minutes
Cooking time: 15 minutes

Using a tumble dryer?
Nayi iplan!

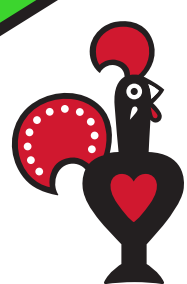
Ingredients

- 1 box Nando's PERi-PERi Bag & Bake Paprika Citrino
- 1 tbsp butter
- 1 cup (10) marshmallows
- 1 cup skopas
- 2 tsp Paprika Citrino spice from the spice pack in the bag
- 1 tsp Smarties
- 1 tsp Jelly Tots
- 1 tsp Liquorice All Sorts
- 1 tsp cachous



Method

- Generously grease a 2 litre ice cream container using non-stick cooking spray.
- Pour all ingredients into the cooking bag and shake to mix.
- Fold the open end of the bag to secure a seal and staple to fasten, then tumble dry on its warmest setting for 10 minutes.
- Remove the bag from the tumble dryer, open and gently stir the skopas mixture.
- Pour the skopas mixture into the greased ice cream container and press down lightly.
- Combine the topping ingredients and sprinkle over the top of the skopas mixture.
- Cool the skopas treats until set in a cool dry area, about 10 minutes.



Nando's

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Using a microwave?
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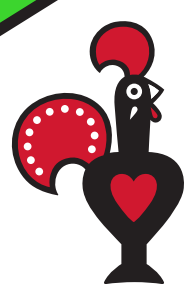
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Method

- Generously grease a 2 litre ice cream container using non-stick cooking spray.
- Pour all ingredients into the cooking bag and shake to mix.
- Fold the open end of the bag to secure and melt ingredients in the microwave for five minutes.
- Pour the skopas mixture into the greased ice cream container and press down lightly.
- Combine the topping ingredients and sprinkle over the top of the skopas mixture.
- Cool the skopas treats until set in a cool dry area, about 10 minutes.



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