**Midnight feast**

 **Nachos**

 **Ingredients**

**3 small tomatoes, deseeded and diced**

**1 spring onion, chopped**

**1 tsp lime juice**

**2 tbsp basil, chopped or coriander**

**100g tortilla crisps**

**45g mozzarella grated**

**45g cheddar, grated**

**Got everything you need?**

**Then let’s get cooking!**

1. **Mix the tomatoes, spring onion, lime juice and basil in a bowl.**
2. **Preheat the grill. Put the tortilla chips in a shallow dish and spoon the salsa over.**
3. **Sprinkle with the cheeses.**
4. **Grill for 2 to 3 minutes until the cheese has just melted.**
5. **Serve at once!**

 **Midnight feast**

 **Berry pots with white chocolate sauce**

 **Ingredients**

 **White Chocolate Sauce**

**100g white chocolate, broken into pieces**

**100ml double cream**

**350g fresh mixed berries (frozen overnight or for a few hours until solid)**

**1 tbsp caster sugar**

**1 tbsp water**

**Got everything you need?**

**Then let’s get cooking!**

1. **Put the chocolate and double cream into a bowl.**
2. **Place over a pan of just simmering water. Stir until melted, then set aside.**
3. **Put half the fruit into a saucepan. Add the sugar and water.**
4. **Stir over a medium heat for a few minutes until the sugar has dissolved and the fruits have made a syrup.**
5. **Remove and add the remaining frozen berries, stir then spoon into four glass dishes.**
6. **Stir over a medium heat for a few minutes until the sugar has dissolved and the fruits have made a syrup.**