

SINGLE SERVE COFFEE & RUSKS CREMORA TART

Ingredients

For the Cremora Tart

120 g buttermilk rusks
50 ml butter, melted
½ cup hot water
3 tbsp NESTLÉ Ricoffy powder
200g NESTLÉ Cremora
1 cup NESTLÉ Condensed Milk
100 ml lemon juice

Serving suggestion

Dark chocolate

Method

For the Cremora Tart

1. Add the rusks to a resealable plastic bag and crush using a rolling pin.
2. Combine the crumbs with the melted butter and mix well.
3. Layer a small scoop of crumbs into each mini espresso cup. Press down firmly and refrigerate to set until needed.
4. Mix the Ricoffy powder with the hot water, until the granules are dissolved.
5. Add the Cremora to the coffee mixture and whisk until dissolved without any lumps.
6. Allow to cool.
7. Add the NESTLÉ condensed milk to the mixture, beating well.
8. While beating, slowly add the lemon juice. The mixture will thicken.
9. Divide the mixture equally amongst all of the shot glasses.
10. Allow to set in the fridge, overnight for best result.

A decorative border of various food icons in a simple, hand-drawn style, including items like cheese, a fork with spaghetti, a slice of pizza, a burger, a cookie, a cupcake, a hamburger, a burrito, a slice of pizza, a cookie, a burger, a slice of pizza, a cookie, a burger, and a slice of pizza.

Serving suggestion

Top with dark chocolate curls. Serve and ENJOY!

Serves: 38