



COFFEE & CREMORA DALGONA TARTS

Makes 24

INGREDIENTS

- ½ packet tennis biscuits
- 2 tbsp margarine, melted
- ¾ tin (288g) NESTLÉ Sweetened Condensed Milk
- 6 tbsp lemon juice
- ¾ cup NESTLÉ Cremora Original
- 1 tsp vanilla essence
- 2 tbsp sugar
- 2 tbsp Nescafé Classic Instant Coffee granules
- 2 tbsp hot water

METHOD

1. Line a mini muffin tray with 24 mini cupcake liners.
2. Place the biscuits in a re-sealable bag and crush using a rolling pin.
3. Combine the biscuit crumbs with the margarine and divide between the liners, pressing down to make a base.
4. Mix together the NESTLÉ Sweetened Condensed Milk and lemon juice.
5. Whisk the NESTLÉ Cremora with 6 tbsp of water until thick.
6. Combine the Cremora mixture with the condensed milk mixture and whisk in the vanilla essence.
7. Pour over the biscuit bases and place in the fridge for 30 minutes, or until the tarts have set.
8. Combine the sugar and coffee in a bowl and add 2 tablespoons hot water. Mix to dissolve the coffee and sugar.
9. Using an electric mixer, whip until the mixture is thick and creamy and holds a stiff peak.
10. Remove the Cremora tartlets from their casings and spoon over a teaspoon of dalgona coffee mousse over each, creating a peak.
11. Serve immediately and ENJOY!