

FROZEN PEPPERMINT CRISP TARTS

Ingredients

- 150g vanilla biscuits
- 1 can (380g) NESTLÉ Ideal Milk
- 1 can (360g) NESTLÉ Caramel Treat
- 1 slab (49g) NESTLÉ Peppermint Crisp Chocolate, crumbled

Method

1. Line a mini muffin tray with liners and place the can of Ideal Milk in the freezer for 30 minutes.
2. Place the vanilla biscuits in a resealable bag and crush using a rolling pin.
3. Spoon a thin layer of biscuit crumb into each of the holes in the muffin tray and compress with a teaspoon.
4. In a chilled bowl, whip the Ideal Milk with an electric whisk until stiff peaks form.
5. Whip the Caramel Treat in a separate bowl with a spatula until soft and smooth and fold half through the whipped Ideal Milk until just combined. Set the other half of Caramel Treat aside.
6. Gently spoon the caramel-cream mixture into a piping bag.
7. Pipe a thin layer of caramel cream mixture over the biscuit crumb, add a small dollop of the Caramel Treat into the centre of each cup, then pipe the remaining caramel cream over the top, forming a peak on top.
8. Top with a sprinkle of crumbled Peppermint Crisp chocolate.
9. Freeze overnight, until set.
10. Remove the mini tarts from the liners before serving and ENJOY!