

# COFFEE CREME BRULEE BITES

Serves 25

Hands-on time: 30 minutes

Hands-off time: 4 hours

## INGREDIENTS

2 packet (125g each) vanilla sandwich biscuits

3 tbsp (45g) margarine, melted

3 tbsp NESCAFÉ Classic Original

3 cups low fat milk

4 large eggs

½ cup (64g) corn flour

5 tbsp (70g) castor sugar

## Serving suggestion:

Fresh berries

*\*Microwave cooking times may vary due to wattage; use the timings below as a guide.*

## METHOD

1. Grease a deep square baking dish (20cm) with non-stick cooking spray.
2. Place the sandwich biscuits in a resealable plastic bag and crush with a rolling pin. Place the biscuit crumbs in a medium bowl and microwave for 30 seconds. Add 2 tablespoons of water and stir. *\*Chef's Tip: Add a splash more water if mixture is too dry!*
3. Press the biscuit mixture into the base of the prepared dish and allow it to set in the fridge for 15 minutes while preparing the custard.
4. In a large microwave-safe bowl, whisk the NESCAFÉ Classic Original, margarine, milk, 1 cup of warm water, eggs and cornflour. Reserve 1 tablespoon of sugar and add the rest to the mixture. Whisk until combined. *\*Chef's Tip: Add more coffee if you prefer a stronger flavour!*
5. Microwave the custard mixture on high for 7 minutes. Whisk. Microwave for a further 7-8 minutes, whisking every 2 minutes until smooth. *\*Chef's Tip: For testing we used a 700W microwave.*
6. Remove the baking dish from the fridge and pour the custard mixture on top. Smooth out the top with a spoon. Allow the custard to cool for 15 minutes at room temperature and then refrigerate for at least 4 hours or overnight until firm.
7. Once set, cut the tart into 25 squares. Transfer the squares to a wire rack.
8. Sprinkle the remaining sugar evenly over each square. Brûlée the sugar by carefully heating a metal spoon over an open flame and press down over the sugar coating. The sugar will melt, crisp up and turn a golden colour. *\*Chef's Tip : Use a blowtorch, if preferred!*
9. Arrange the bites on a platter, garnish with fresh berries and ENJOY!