

# COFFEE CREMORA TART

Makes 30

## INGREDIENTS

80g coconut biscuits

2 tbsp margarine, melted

$\frac{3}{4}$  cup NESTLÉ Cremora Original

$\frac{1}{2}$  tin (193g) NESTLÉ Full Cream Sweetened Condensed Milk

3 tbsp lemon juice

4 tsp NESTLÉ Nescafé Classic, plus extra for the garnish

## METHOD

1. Line a mini muffin tray with greased mini cupcake liners.
2. Place the biscuits in a resealable bag and crush them using a rolling pin.
3. In a medium bowl, combine the biscuit crumb with the melted margarine and divide it between the cupcake liners, pressing down firmly to form the base of the tarts.
4. In a large mixing bowl, whisk the NESTLÉ Cremora Original with 5 tablespoons of cold water until tripled in volume and medium peaks have formed.
5. Add the NESTLÉ Full Cream Sweetened Condensed Milk and lemon juice, while beating for 2 more minutes until smooth and thick.
6. Combine the NESTLÉ Nescafé Classic coffee granules with 1 tablespoons of hot water and mix until dissolved. Fold the prepared coffee into the Cremora tart filling until well blended.
7. Divide the mixture over the biscuit bases and garnish with coffee granules. Refrigerate for 5-6 hours or until set. Serve and ENJOY!

# CHOC-MINT CREMORA TART

Makes 30

## INGREDIENTS

80g coconut biscuits

2 tbsp margarine, melted

$\frac{3}{4}$  cup NESTLÉ Cremora Original

$\frac{1}{2}$  tin (193g) NESTLÉ Full Cream Sweetened Condensed Milk

3 tbsp lemon juice

$\frac{1}{2}$  slab (42,5g) NESTLÉ Aero Peppermint Chocolate

## METHOD

1. Line a mini muffin tray with greased mini cupcake liners.
2. Place the biscuits in a resealable bag and crush them using a rolling pin.
3. In a medium bowl, combine the biscuit crumb with the melted margarine and divide it between the cupcake liners, pressing down firmly to form the base of the tarts.
4. In a large mixing bowl, whisk the NESTLÉ Cremora Original with 5 tablespoons of cold water until tripled in volume and medium peaks have formed.
5. Add the NESTLÉ Full Cream Sweetened Condensed Milk and lemon juice, while beating for 2 more minutes until smooth and thick.
6. Crumble and fold  $\frac{3}{4}$  of the NESTLÉ Aero Peppermint Chocolate into the Cremora tart filling until well dispersed.
7. Divide the mixture over the biscuit bases and garnish with more finely crumbled Aero Mint. Refrigerate for 5-6 hours or until set. Serve and ENJOY!

# SALTED CARAMEL CREMORA TART

Makes 30

## INGREDIENTS

80g coconut biscuits

2 tbsp margarine, melted

$\frac{3}{4}$  cup NESTLÉ Cremora Original

$\frac{1}{2}$  tin (193g) NESTLÉ Full Cream Sweetened Condensed Milk

3 tbsp lemon juice

4 tsp NESTLÉ Caramel Treat Dairy Dessert

Pinch of salt

Salt flakes for the garnish

## METHOD

1. Line a mini muffin tray with greased mini cupcake liners.
2. Place the biscuits in a resealable bag and crush them using a rolling pin.
3. In a medium bowl, combine the biscuit crumb with the melted margarine and divide it between the cupcake liners, pressing down firmly to form the base of the tarts.
4. In a large mixing bowl, whisk the NESTLÉ Cremora Original with 5 tablespoons of cold water until tripled in volume and medium peaks have formed.
5. Add the NESTLÉ Full Cream Sweetened Condensed Milk and lemon juice, while beating for 2 more minutes until smooth and thick.
6. Add a pinch of table salt to the NESTLÉ Caramel Treat Dairy Dessert and whisk well. Fold the salted caramel into the Cremora tart filling until well blended.
7. Divide the mixture over the biscuit bases and garnish with salt flakes. Refrigerate for 5-6 hours or until set. Serve and ENJOY!