

# CREMORA AND CUSTARD BANANA TARTLETS

Makes 24

## INGREDIENTS

5 tbsp NESTLÉ Cremora Original  
1 sheet (400g) store-bought shortcrust pastry  
2 eggs  
¼ cup white sugar  
1 tsp vanilla essence  
¼ tsp ground cinnamon  
¼ tsp salt  
1¼ cups milk  
2 bananas, sliced thinly  
2 egg whites  
¼ cup castor sugar

## METHOD

1. Preheat the oven to 200°C and grease a mini muffin tray.
2. In a pan over medium-low heat, toast the Cremora until light brown. Remove from the heat and set aside to cool.
3. Cut small circles out of the shortcrust pastry and use them to line the holes of the mini muffin tray.
4. Prick each pastry base and bake for 7-10 minutes. Remove from the oven and set aside.
5. Lower the oven temperature to 180°C.
6. In a medium bowl, beat the eggs, then whisk in the sugar, vanilla essence, salt and cinnamon. Lastly, whisk in the toasted Cremora and milk.
7. Pour the custard into the cooled pie shells.
8. Bake for about 18-20 minutes, or until the custard has just set.
9. Remove from the oven and transfer to a cooling rack to cool completely.
10. Using an electric mixer, beat egg whites until stiff peaks form. Gradually add sugar, 1 tablespoon at a time, beating constantly until sugar dissolves and mixture is thick and glossy.
11. Once the tartlets have cooled and set, place a banana slice on each tartlet.
12. Pipe meringue over the banana with a star nozzle to form peaks. Bake for 5 minutes or until meringue has lightly browned.
13. Serve with coffee and ENJOY!