

5-INGREDIENT PINEAPPLE JELLY TART

Serves 12

INGREDIENTS

- 1 pack (200g) coconut flavoured biscuits
- 60g butter, melted
- 2 packs (80g each) Rhodes Quality Trotters Pineapple Flavoured Jelly
- 1kg plain double cream yoghurt
- 1 tin (432g) Rhodes Quality Pineapple Crush In Light Syrup

Serving suggestion:

- Store-bought whipped cream
- Maraschino cherries
- Toasted coconut flakes
- Sparkling water

METHOD

1. Grease a 30x20cm serving dish well with some butter or grease spray and set aside.
2. Place the biscuits into a resealable plastic bag and use a rolling pin to crush them into a fine crumb.
3. Combine the melted butter with the crushed biscuits and press the mixture into the greased baking dish. Refrigerate until needed.
4. Sprinkle the contents of both Rhodes Quality Trotters Pineapple Flavoured Jelly packets into a large mixing bowl along with 1 cup of boiling water and stir until the jelly powder has dissolved completely.
5. Add 1 cup of cold water to the jelly mixture and stir until cooled.
6. Once the jelly has cooled, add the yoghurt and whisk until thoroughly mixed.
7. Drain the tin of Rhodes Quality Pineapple Crush In Light Syrup, reserving the syrup. Add the drained pineapple to the jelly mixture and stir well. **Chef's Tip: Pour the reserved syrup into a small ice tray, filling the holes halfway. Top each hole with water and freeze. This can be enjoyed as a refreshing drink by placing a few of the ice blocks in a glass and pouring some sparkling water over.*
8. Pour the tart mixture over the biscuit base, smooth the mixture out evenly with a spatula and refrigerate for 4-5 hours or overnight for the best result.
9. Once the tart has set firmly, slice into uniform squares and garnish with dollops of whipped cream, cherries and toasted coconut flakes.
10. Serve and ENJOY! **Chef's Tip: Serve alongside sparkling water poured over the pineapple ice cubes for a refreshing drink.*