



Dalgona Coffee Tart

Ingredients

- 100 grams Tennis Biscuits
- 30 grams Margarine 70% fat
- 288 grams Nestle Full Cream Sweetened Condensed Milk
- 90 grams Lemon Juice, Raw
- 94 grams NESTLÉ Cremora Original
- 5 grams Vanilla Essence
- 30 grams Sugars, Brown
- 30 grams Nescafé Classic Instant Coffee
- 30 grams Boiled Water

Instructions

1. Line a mini muffin tray with 24 mini cupcake liner
2. Place the biscuits in a re-sealable bag and crush using a rolling pin.
3. Combine the biscuit crumbs with the margarine and divide between the liners, pressing down to create the tart base.
4. Mix together the Nestlé Sweetened Condensed Milk and lemon juice. Whisk the Nestlé CREMORA with 6 tablespoons of water until thickened. Combine the Nestlé CREMORA mixture with the condensed milk and whisk in the vanilla essence.
5. Pour the filling over the biscuit bases.
6. Place in the fridge for 30 minutes, or until the tarts have set
7. Combine the sugar and coffee in a bowl and add 2 tablespoons of hot water. Mix to dissolve the coffee and sugar.
8. Using an electric mixer, whip until the mixture is thick and creamy and holds a stiff peak.
9. Remove the Nestlé CREMORA tartlets from their casings and spoon over a teaspoon of the Dalgona coffee mousse over each, creating a pea
10. Serve immediately and ENJOY!

Nutrients

Carbohydrates	14.06
Energy	61.83
Fats	3.29
Protein	1.16

48 Minutes
24 Portions