



## Choc-mint Tart

### Ingredients

80 grams Tennis Biscuits  
30 grams Margarine 70% fat  
94 grams NESTLÉ Cremora Original  
193 grams Nestlé Sweetened Condensed Milk  
45 grams Lemon Juice, Raw  
43 grams NESTLÉ Aero for Baking Milk  
Chocolate

### Instructions

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 Nestlé CREMORA tart filling until well dispersed.
7. Divide the mixture over the biscuit bases and garnish with more finely crumbled Nestlé Aero Peppermint Chocolate.
8. Refrigerate for 5-6 hours or until set. Serve and ENJOY!

### Nutrients

Carbohydrates	10.78
Energy	50.39
Fats	3.48
Protein	0.97

15 Minutes

24 Portions