



Coffee Tart

Ingredients

- 80 grams Tennis Biscuits
- 30 grams Margarine 70% fat
- 94 grams NESTLÉ Cremora Original
- 193 grams Nestle Full Cream Sweetened Condensed Milk
- 45 grams Lemon Juice, Raw
- 60 grams Nestle Nescafe Classic

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 or until smooth and thick
6. Combine the NESTLÉ Nescafé Classic coffee granules with 1 tablespoon 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.
8. Refrigerate for 5-6 hours or until set. Serve and ENJOY!

Nutrients

Carbohydrates	9.29
Energy	39.6
Fats	2.37
Protein	0.96

374 Minutes

30 1-2 per person