



CREMORA Tart Recipe Inspired by Bongeka Bee Ngcobo



Ingredients

250 grams NESTLÉ Cremora Original
100 grams Margarine-like, margarine-butter
blend, soybean oil and butter
200 grams Tennis Biscuits
385 grams Nestle Full Cream Sweetened
Condensed Milk
125 grams Milk (Skim Milk)
100 grams Yogurt, Greek, Plain, Whole Milk
125 grams Lemon Juice

Instructions

1. Spray a 15 cm cake tin generously with non-stick baking spray.
2. Place the pack of Tennis biscuits in a food processor and crush the biscuits until you get about 1 cup of crumbs
3. Add the melted butter and mix until well combined
4. Press the biscuit mixture into the greased baking try to cover the base
5. To make the filling, place the Cremora and milk in a large bowl and whisk until combined. Add the condensed milk with yoghurt and mix until combined. Gradually add the lemon juice, stirring between additions. The mixture will slowly start to thicken.
6. Pour the mixture over the base, cover with clingwrap and refrigerate for at least 6 hours or overnight if possible.
7. Once set, remove from the fridge and serve with your favourite toppings such as summer berries or maple-flavoured syrup.

Nutrients

Carbohydrates	54.76
Energy	290.91
Fats	20.22
Protein	4.8

384 Minutes

10