



5-INGREDIENT CREMORA TARTS

Ingredients

80 grams Tennis Biscuits

30 grams Margarine 70% fat

140 grams NESTLÉ Cremora Original

192 grams Nestle Full Cream Sweetened
Condensed Milk

50 milliliters Lemon Juice

Instructions

1. Line 2 mini-muffin trays with mini cupcake liners.
2. Place the biscuits in a resealable bag and crush them until fine using a rolling pin.*Chef's Tip: Finely grind the cookies in a food processor, if preferred.
3. In a medium bowl, combine the biscuit crumbs with the melted margarine and mix until well-coated. Divide it between the cupcake liners by adding ½ tsp of the crumb mixture to each, pressing down firmly to form the base of the tarts. Refrigerate until needed
4. In a large mixing bowl, using a hand mixer, whisk the NESTLÉ Cremora Original with 4 tablespoons of cold water for 3-4 minutes or until light and fluffy.
5. Add the NESTLÉ Full Cream Sweetened Condensed Milk and lemon juice while beating for 2 more minutes until smooth and thick.
6. Leave the mixture as is for a plain Cremora tart or fold in 3 tbsp NESTLÉ Caramel Treat dairy dessert OR 3 tbsp NESTLÉ Ricoffy OR 3 tbsp NESTLÉ Cocoa Powder through the Cremora tart filling until smooth.
7. When smooth, spoon the mixture over the biscuit bases. Refrigerate the tarts for 5-6 hours until set or overnight for best results. *Chef Tip: Freeze for 30-40 minutes for easy removal from the liners!
8. Garnish the tarts with fresh strawberries halved and cut into hearts OR raspberries, serve and ENJOY!

Nutrients

Carbohydrates	8.72
Energy	33.32
Fats	2.88
Protein	0.69

386 Minutes

30