

# FRUITY CREMORA TART CUPS SERVED 3 WAYS

Makes 38 tart cups

Hands-on time: 30 minutes

Hands-off time: Overnight

## INGREDIENTS

- 8 (80g) coconut biscuits
- 2 tbsp margarine, melted
- 1 cup (140g) NESTLÉ Cremora Original
- ½ tin (192.5g) NESTLÉ Full Cream Sweetened Condensed Milk
- ¼ cup lemon juice
- 2 tsp powdered gelatine

### For the classic lemon Cremora tart:

- 3 tbsp store-bought lemon curd
- 1 small lemon, thinly sliced and quartered

### For the crushed pineapple Cremora tart:

- 3 tbsp tinned crushed pineapple, drained, plus extra for the garnish

### For the tropical granadilla Cremora tart:

- 3 tbsp granadilla pulp, plus extra for the garnish

### Serving suggestion:

- Small mint leaves, to garnish

*\*Microwave cooking times may vary due to wattage; use the timings below as a guide.*

## METHOD

1. Line 2 mini muffin trays with mini cupcake liners and grease lightly.
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 until tripled in volume and medium peaks have formed.
5. Add the NESTLÉ Full Cream Sweetened Condensed Milk and lemon juice. Beat for 2 more minutes until smooth and thick.
6. Pour 30ml of cold water into a small bowl and sprinkle the gelatine on top. Stir and set aside for 5 minutes to firm up.
7. Heat the gelatine mixture in the microwave for 5-10 seconds until melted. Stir until smooth. Stir in 3 tablespoons of the whipped Cremora mixture. Pour this back into the remaining whipped Cremora mixture and whisk until smooth.

