

So Good Salted Caramel & Coffee Dessert

100 g	Tennis Biscuits, crushed
50 g	Butter, melted
250 g	So Good Salted Caramel Mousse (Product Code: 3693854)
500 ml	Milk, long life full cream (room temperature)
¼ cup	Granulated Coffee
75 g	So Good Dessert Whip (Product Code: 3693850)
125 ml	Water

METHOD

1. Blend the tennis biscuits and melted butter together to form a crumb, layer and compact the crumb into the dessert cups and place in the fridge to allow to set.
2. Whisk the **So Good Salted Caramel Mousse**, the milk and half the granulated coffee together for 5 - 8 minutes until well aerated and a medium peak has been achieved. Allow to cool in the fridge for 20 minutes.
3. Transfer the **So Good Salted Caramel Mousse** into a piping bag and fill the cups $\frac{3}{4}$ way.
4. Whisk the **So Good Dessert Whip** and water together for 2 minutes on a slow speed and 2 minutes on high speed or until a stiff peak is achieved.
5. Transfer the **So Good Dessert Whip** into a piping bag and fill the cups.
6. Sprinkle with the remaining granulated coffee as a garnish.



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