

So Good Salted Caramel Peppermint Crisp Tart

100 g	Tennis Biscuits, crushed
50 g	Butter/Margarine, melted
250 g	So Good Salted Caramel Mousse (Product Code: 3693854)
500 ml	Milk, long life full cream, room temperature
75 g	So Good Dessert Whip (Product Code: 3693850)
125 ml	Water
75 g	Peppermint Crips Chocolate, crushed/grated

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** and milk together for 5-8 minutes until well aerated and a medium peak has been achieved add ½ the grated peppermint crisps chocolate and fold in gently. Spoon the mixture onto the biscuit base and allow to set for 20 minutes in the fridge, alternatively use a piping bag.
3. 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.
4. Transfer the **So Good Dessert Whip** into a piping bag and fill the cups.
5. Use the remaining chocolate as garnish.



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