




Cremora tart

A profound taste sensation-sour and sweet, but not as in-your-face as lemon meringue.

 Less than 1 hour **Serves:** 12

Recipe Type: Desserts

Ingredients

Main Ingredients

- 1 packet Tennis biscuits, finely crushed
- 50 grams soft salted butter, melted
- 250 grams Cremora
- 250 ml hot water
- 2 cans PnP condensed milk
- 250 ml freshly squeezed lemon juice
- 1 handful fresh berries, optional
- 1 drizzle honey, for serving

Method

- Crush Tennis biscuit to the consistency of fine breadcrumbs using a food processor, or place biscuits into a plastic bag and crush with a rolling pin.
- Mix T-Biscuits with melted butter, press into the bottom of a tart tin and refrigerate to set.
- Stir Cremora into hot water until completely dissolved.
- Whisk condensed milk and Cremora mixture together in a bowl.
- Add lemon juice, a little at a time, whisking until mixture thickens considerably – you might not need all of the lemon juice.
- Pour filling into tart base, smooth with a spatula and refrigerate to set for a few hours or overnight.
- Drizzle with honey and scatter with fresh berries and lemon zest, before serving.