



STORM CREATES

PEPPERMINT CRISP TART

ingredients

- 1 packet of Tennis biscuits (or alternatively buttery coconut biscuits)
- 250ml Orley Whip (whipping cream)
- 1 x tin Caramel Treat
- 4 x Peppermint Crisp chocolates
- 1 x Flake chocolate

method

Place the Peppermint Crisp chocolates into a freezer bag, and bash with a rolling pin until crushed.

Line the bottom of your dish with tennis biscuits. Whip the cream until peaks form, then add the tin of Caramel treat and continue to whip until well incorporated. Stir through a handful of the crushed Peppermint Crisp.

Carefully spoon the caramel cream mixture on top of your tennis biscuits and smooth out. Sprinkle with the crushed Peppermint Crisp and crumble the flake on top. Take about 5 tennis biscuits and crumble these over as well.

Place in the fridge to set for a few hours. Serve and enjoy!

TIP: Depending on the size of your dish, you can easily do two layers.