

SUE-ANN'S PEPPERMINT TART

EPISODE 6 / *Sue-Ann*

METHOD

STEP 1 – MAKING THE FILLING

- Place the caramel in a mixing bowl and mix until smooth. Add a little of the cream is necessary.
- In a separate mixing bowl, whisk the cream until stiff peaks form, being careful not to over-whip.
- Grate the chocolate.
- Add the whipped cream and 100g of the grated peppermint crisp chocolate to the caramel and combine well.

STEP 2 – ASSEMBLE THE TART

- Place the tennis biscuits in rows at the bottom of your desired dish, ensuring that the bottom of the dish is covered.
- Spread a generous amount of the mixture over the tennis biscuits and spread evenly
- Add another layer of tennis biscuits and caramel mixture and continue this process until your dish is full.
- Sprinkle the remaining peppermint crisp over the top and place in the fridge for 1 hour to set.

INGREDIENTS

.....
1 can caramel treat
.....

.....
2 cups PnP cream, fresh
.....

.....
200g peppermint crisp chocolate
.....

.....
1 packet tennis biscuits
.....