

Louse's Peppermint Fridge Tart

Makes a medium sized tart

Ingredients :

1 Packet (200g) Tennis Biscuits

250ml Fresh Cream

1 tin 385g Caramel condensed milk

1 Slab 100g Peppermint Chocolate

1 Slab 50g Peppermint Crisp

_____ or _____

1x extra Large Tart

Ingredients:

1 Packet (520g) Tennis Biscuits

650ml Fresh Cream

1 tin 1Kg Caramel condensed milk

260g Peppermint Chocolate

130g Peppermint Crisp

Method:

Use a suitable sized Glass deep dish / dishes

Arrange a layer of Tennis biscuits at the bottom of dish/dishes

Beat the cream until stiff

Add the condensed milk caramel and beat well.

Grate the Peppermint Chocolate and fold into the mixture.

Pour half of the mixture over the Tennis biscuits and smooth the surface.

Put the next layer of tennis biscuits on top.

Pour the rest of the mixture over this.

Smooth the surface and sprinkle grated Peppermint crisp on top.

Keep in the fridge an hour before serving.

