

ANNO 1918



WILD AFRICA

CREAM

PEPPERMINT CRISP TART

INGREDIENTS

Base:

- 2 packs Pick n Pay Tennis Biscuits (300g)
- 100g Butter

Filling:

- 250ml Cream
- 2 tots Wild Africa Cream
- 1 can Caramel
- 1 large Peppermint Crisp chocolate slab

METHOD

Base:

Crush biscuits, add melted butter. Press into a loose bottom pie tin and set in the fridge for 20 minutes while making the filling.

Filling:

Whip cream until soft peaks form, add caramel and mix until well combined. Stir through Wild Africa Cream. Fill tart case with filling and top with crushed Peppermint Crisp, refrigerate for 3-4 hours before serving.



ELEGANCE *UNTAMED*

  @WILDAFRICACREAM

#NO 
NO ALCOHOL MAY BE SOLD TO
PERSONS UNDER THE AGE OF 18. [aware!org](http://www.aware.org.za)
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