

Recipe of the week



Ingredients:

For the base:

1 Packet Peppermint Romany Creams ([available online here](#), or as an alternative you could use Fox's Chocolate Crunch Creams and Peppermint Essence to taste)
100g melted butter

The Cremora layer:

250g Cremora or Coffee Mate
125ml warm water
1 tin condensed milk
1/2 cup lemon juice
25 ml Coffee liqueur

The Chocolate layer:

100ml fresh cream
200g hazelnut chocolate (Nutella or for a chunky version try Whole Nut)

Directions:

Base:

Combine and line glass dish

Cremora Layer:

Mix water and Cremora with an electric blender till smooth. Refrigerate for 4 hours, combine condensed milk, lemon juice and liqueur. Pour Cremora filling over the Romany cream base and refrigerate overnight.

Chocolate Layer:

Heat cream add Hazelnut chocolate and mix over low heat till melted. Pour over Cremora tart.