

FROM CAN TO PAN – RECIPE EPISODE 13

GUAVA AND BERRY FRIDGE TART

Ingredients:

1 x 200g packet of Tennis Biscuits
1 x 840g can Guava Halves, drained but keep the syrup
1 x 360g can caramelized condensed milk
375ml water
1 x 80g Raspberry jelly
250ml Cream

Slab of plain chocolate - dark or milk - for decorating
Berries - frozen or fresh for decorating

Method:

1. Dip Tennis Biscuits into guava syrup and lie overlapping on a base of a square or rectangular dish.
2. Pour remaining syrup over the biscuits
3. Combined caramelized condensed milk and 250ml water.
4. Whisk over low heat until caramel has melted.
5. Add jelly powder and remaining water. Mix well.
6. Remove pips from Guavas and dice them. Add to the jelly mixture. Leave to cool.
7. Whip cream until stiff and fold into jelly and guava mixture.
8. Pour over biscuits and refrigerate until set. Decorate with fresh berries and chocolate curls....



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