

3 INGREDIENT YOGHURT JELLY FRIDGE TART

Makes 1 large tart

Ingredients

For the Yoghurt Jelly Tart

- 1 pack (200g) lemon creams
- 1 kg Parmalat Medium Fat Strawberry Yoghurt
- 2 packs (80 g each) strawberry jelly

Serving suggestion

- 250ml Parmalat Fresh cream, stiffly whipped
- Fresh strawberries

Method

For the Yoghurt Jelly Tart

1. Add the lemon creams into a large resealable bag and crush using a rolling pin.
2. Add this crumb into a heat-proof bowl and microwave for 30 – 45 seconds. Mix the crumbs together and add the crushed biscuit crumb to a greased baking dish. With the back of a spoon, press the crumb down onto the base of the dish firmly to create your crust.
3. Rest in the fridge until needed.
4. In a large bowl, add the jelly powder along with 350 ml of boiling water. Stir until completely dissolved. Add 350 ml of cold water, stir and allow to cool completely. Add $\frac{3}{4}$ of the jelly to the yoghurt and whisk together until the ingredients are well combined. Keep the left over $\frac{1}{4}$ jelly covered & at room temperature to ensure it doesn't set.
5. Allow the yoghurt-jelly mixture to rest in the fridge for +/- 1 hour until a custard-like consistency is achieved.
6. Pour onto the biscuit base and place in the fridge to set, 4 hours.
7. When firm enough, pour the remaining jelly over the yogurt base and place back in the fridge, overnight for best result. (If your remaining jelly has started to set slightly, heat very gently in the microwave until liquid again.)



To Serve

1. Whip the cream in a bowl until thick and place in a piping bag.
2. Slice the tart into generous portions.
3. Spoon the whipped cream into a piping bag.
4. Pipe cream swirls onto slice/s of the jelly tart and finish off with a fresh strawberry
5. Serve and ENJOY!!