

Chocolate Berry Tart



Your Christmas dessert is sorted with this easy and delicious four-step chocolate berry tart. Allow 2-4 hours for the tart to set.

Recipe supplied by Nestlé.

Ingredients

250 g sweet biscuits, crushed

100 g butter, melted

250 g cream cheese, softened

395 g NESTLÉ® Sweetened Condensed Milk

1 cup (250mL) thickened cream

1 packet (290g) NESTLÉ® BAKERS' CHOICE® Dark Melts, melted

1 tbsp gelatine

60 ml hot water

2 cups mixed berries, to serve (optional)

Method:

1. Grease and line a 24cm spring form cake pan with baking paper. In a large bowl, combine biscuits and butter, press firmly into base of prepared cake pan, refrigerate.
2. Using an electric mixer, beat NESTLÉ® Sweetened Condensed Milk and cream cheese until smooth; add thickened cream and rum or coffee (if desired).
3. In a cup, add gelatine to hot water, stir until dissolved and then set aside to cool.
4. Slowly add in melted NESTLÉ® BAKERS' CHOICE® Dark Melts and dissolved gelatine to cream cheese mixture; beat until well combined. Pour into prepared cake pan and refrigerate for 2-4 hours or until set. If desired serve with mixed berries.