

Recipe No. 32/2017

Cherry Marshmallow Fridge Tart

This week's recipe, a deliciously sweet Cherry Marshmallow Fridge Tart, was submitted to us by Thermomix fan Anna Schonfrucht. This tart is very quick and easy to make, and simply requires an hour to set in the fridge before serving.

NB: Suitable for both TM5 and TM31

Preparation Time: 5 minutes

Setting time: 1 hour

Serves: 6 - 8

Ingredients

280 g condensed milk
70 g lemon juice
400 g (one packet) of marshmallows
260 g pineapple pieces
230 g cream
100 g cherries
1 packet of tennis biscuits



Method

1. Add 280 g condensed milk + 70 g of lemon juice in bowl. Mix for **10 sec/speed 5**.
2. Add marshmallows, pineapple pieces, cream and cherries to the mixture in the bowl. If you are using a TM31, you may need to push the marshmallows down carefully into the bowl to ensure it doesn't exceed the maximum bowl quantity. Mix **20 sec/speed 5**.
3. Put a layer of Tennis biscuits on the bottom of a container (about 25 x 15 cm), then pour mixture over the tennis biscuits.
4. Store in fridge for an hour before serving.

Chefs Tips

- To make the biscuit base more tasteful, crush the tennis biscuits beforehand and mix with some Coconut oil before you pour the mixture.
- Sprinkle a handful of desiccated coconut on top of the tart once in the container.

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