

Jelly Whip / Fridge Tart

10 portions

Ingredients

Johnny Bags Supalite Jelly	0.015gr
Tennis Biscuits	0.150gr
Margarine	0.025gr
Ideal Milk	0.200ml
Water	0.400ml

Method

1. Melt the margarine and crunch the biscuits in. Press the mixture into a tart pan and let set.
 2. Boil the water and beat in the jelly power till dissolved. Let it cool down to room temperature.
 3. With a whisk or hand blender, blend in the ideal milk till nice and foamy.
 4. Pour the mixture over the biscuit crust and put in fridge to set.
- Serve cold



