

Berries Chocolate Tart



Contain : 

Spiciness :  NONE

Serves :  8



Prep Time : 30mins Cooking Time : 50mins

Ingredients :

For the chocolate tart pastry:

2 tbsps butter

250gram chocolate cream biscuits

2 tbsps powdered sugar

For the fruit filling:

1 cup milk

1 1/2 tbsp Soy Asahi Instant Custard Original

3 tbsps sugar

Rasberries

1/4 teasp mix fruit essence

Instructions :

For the chocolate tart pastry:

1. Crush the chocolate cream biscuits (by hand or food processor).
2. Melt butter and pour it into the crush chocolate cream biscuit.
3. Into the mixture, add in powdered sugar and mix it all together.
4. Prepare the mixture into pan to make a pastry crust. Put it aside in the fridge while preparing the filling.

For the fruit filling:

1. Combined milk, sugar, mix fruit essence and Soy Asahi Instant Custard Original and beat it until fluffy.

Once everything is ready, fill the crust with custard filling and decorate it with raspberries according to your creativity.



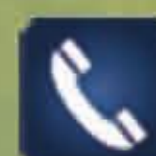
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