

YIELDS 1 TART



WHITE CHOCOLATE PHYLLO TART

INGREDIENTS

6 sheets phyllo pastry
50g butter, melted
4 x slabs (80g) white chocolate

1 cup double cream plain yoghurt
120g nuts/ peanuts, chopped
½ cup honey

METHOD

Pre-heat oven to 180 C and grease a Twinsaver Foil Tart dish.
Cut each phyllo sheet into a 28cm square, brush with butter, then layer in the pan.
Line with baking paper, fill with rice or pastry weights, then bake for 15-20 minutes until golden. Leave to cool.
Meanwhile, place the chocolate in a heatproof bowl set over a pan of gently simmering water (don't let the bowl touch the water), then stir until melted. Remove from heat and allow to cool slightly.
Place the chocolate and yoghurt in a bowl and stir until well combined, then pour into the cooled tart shell. Chill for 1 hour or until set.
Mix the nuts with the honey and drizzle over tart.

COOKING TIPS: Store-bought honey-coated nuts work just as well. Chop coarsely and sprinkle over tart before serving.

When melting chocolate it is always advisable to do so over indirect heat (i.e. in a bowl over boiling water).

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