



Members Recipe Book

Chocolate & Peanut Caramel Tart

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Ingredients

250g Arnott's Choc Ripple Biscuits
125g butter, melted
380g Nestle Caramel Top n' Fill
½ cup unsalted roasted peanuts, coarsely chopped
360g dark chocolate, finely chopped
2/3 cup thickened cream (low fat)

Method:

- Process the biscuits in a food processor until finely crushed. Add the butter and process until well combined.
- Use the back of a metal spoon to spread and press the biscuit mixture evenly over the base of a 28cm (base measurement) fluted tart tin with removable base. Cover with plastic wrap and chill in the fridge for 30 minutes.
- Combine the caramel and peanuts in a small bowl. Spread over the biscuit base.
- Place the chocolate in a heatproof bowl. Bring the cream just to a simmer in a saucepan over medium heat. Pour the cream over the chocolate and stir until the chocolate melts and the mixture is smooth.
- Spread the chocolate mixture over the top of the caramel.
- Refrigerate for 1 hour or until set.

(Recipe courtesy of Taste.com)