

45 minutes (plus chilling time)

Serves 8

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Ingredients

- 1 packet (200g) Tennis biscuits, finely crushed
- $\frac{2}{5}$  cup (100g) butter, melted
- 2 cups (250g) Cremora powder
- $\frac{1}{2}$  cup (125ml) milk
- 1 can (385g) condensed milk
- $\frac{1}{2}$  cup (125ml) lemon juice
- $\frac{1}{4}$  jar (125g) lemon curd
- Fresh gooseberries (or canned fruit such as cherries or mini apples, for topping)

Method

1. Combine biscuits and butter and press into the base of a 20cm tart tin. Chill to firm up.
2. Whisk Cremora into milk using an electric whisk, until combined and frothy.
3. Add condensed milk and whisk to combine.
4. Whisk while adding lemon juice in a thin stream, until mixture has thickened.
5. Pour onto prepared biscuit base and chill in the fridge for 1-2 hours.
6. Spread lemon curd on tart and top with fresh fruit to serve (or tinned fruit if using).

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