



8

SERVES/MAKES



COOKING TIME:  
Preparation Only



COOKING STYLE:  
Fridge

## LANCEWOOD® BLACKBERRY & CHERRY FRIDGE TART WITH CHOCOLATE CRUST

### INGREDIENTS:

#### Crust:

1 ½ packets Oreo biscuits (approximately 152 g), finely crushed  
90 ml butter, melted

#### Filling:

1 x 80 g packet Black Mulberry or Strawberry/Cherry flavoured jelly  
10 ml gelatine  
125 ml boiling water  
500 ml **LANCEWOOD® No Sugar Added Low Fat Blackberry & Cherry Yoghurt** or **LANCEWOOD® Double Cream Blueberry Yoghurt**

#### To finish:

Fresh or frozen blackberries and cherries.

### METHOD:

#### Crust:

Mix the biscuits and the butter together and press firmly onto the bottom and up the sides of a loose bottomed 23 cm in diameter quiche pan. Refrigerate until firm.

#### Filling:

Mix the jelly and gelatine together. Add the boiling water and stir until all the crystals are dissolved. Leave to cool. Add to the yoghurt and mix through. Pour into the prepared crust and spread out evenly.

Refrigerate for 2 – 3 hours until set and firm. Remove from pan and place on a serving plate.

#### To finish:

Decorate with blackberries and cherries.

### PRODUCTS USED:



Double Cream Blueberry  
Yoghurt



No Sugar Added Low Fat  
Blackberry & Cherry Yoghurt

**ENJOY!**