

pladis Recipes



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Easy Fruit Tarts made with McVitie's Tasties Digestives

**Using the UK's Favourite Every Day Biscuit*

Ingredients

Serves 6

375g **McVITIE'S TASTIES DIGESTIVES**©

75g unsalted butter, at room temperature

400g soft cream cheese, at room temperature

240g lemon curd, at room temperature

150g blackberries

150g raspberries

150g pomegranate seeds

Icing sugar



(131795 McVitie's Tasties Digestive 24 x 300g)

Method

1- Put the **McVITIE'S TASTIES DIGESTIVES**© and butter into a food processor and mix until blended. Press the mixture into the bottom of six mini tart tins. Place the tart tins in the freezer for 10-15 minutes.

2- Clean the bowl of the food processor and blend the cream cheese and lemon curd before dividing the mixture evenly between the six tart tins.

3- Arrange the fruit gently over the lemon layer on each tart so that it doesn't sink too much.

4- Place the tarts in the fridge for at least four hours and dust with icing sugar before serving.



Preparation

20 Minutes preparation

4 Hours Refrigeration





Banoffee pie made with McVitie's Tasties Digestives

**Using the UK's Favourite Every Day Biscuit*

Ingredients

Serves 8

FOR THE CARAMEL

100g unsalted butter

100g caster sugar

400g condensed milk

FOR THE BANOFFEE PIE

250g **McVITIE'S TASTIES DIGESTIVES®**, crushed

75g butter, melted

3 large bananas, sliced

115g pecans, chopped

250ml double cream

Dark chocolate to decorate



(131795 McVitie's Tasties Digestive 24 x 300g)

Method

1- To make the caramel, place the butter and the sugar in a non-stick pan over a low heat. Stir until the butter melts and the sugar has completely dissolved.

2- Add the condensed milk to the same pan and slowly bring to the boil, stirring continuously. As soon as the mixture thickens and starts to smell like caramel, remove the pan from the heat and allow to cool.

3- For the banoffee pie, place the crushed McVITIE'S TASTIES DIGESTIVES® in a bowl with the pecans and the butter and mix well.

4- Transfer the base mixture into a 25cm cake tin and press down to ensure that the mixture is level.

5- Add the sliced bananas to the caramel mixture and stir. Spread evenly over the biscuit base. Transfer to the fridge and allow to cool for 30 minutes.

6- Whip the cream into soft peaks and spread it over the banoffee layer. Melt the dark chocolate in a glass bowl over a pan of simmering water and drizzle it over the top of the pie. Allow to set before serving.

Preparation

25 Minutes preparation

30 Minutes Cooking





Tastie Lemon & Ginger Cheesecake recipe:

Ingredients:

- 150g McVitie's Tasties Ginger Nuts
- 50g McVitie's Tasties Digestives
- 135g unsalted butter
- 600g cream cheese
- 300ml double cream
- 100g caster sugar
- 3 lemons



Method:

1. Crush all biscuits in a sealed sandwich bag with a rolling pin until a biscuit crumb is formed
2. Melt the butter and mix with the crushed biscuits in a bowl
3. Grease a cake tin and add the biscuit crumb and butter mixture to the tin to form a flat base. Leave to set in the fridge for a few hours.
4. Once the biscuit base has set, use a wooden spoon to mix the cream cheese, caster sugar, juice of 3 lemons and their zest (grated) in a bowl.
5. In a separate bowl, whisk the double cream (ideally with an electric whisk for speed but by hand works too) until firm peaks are formed. Add the cream to the cream cheese mixture and stir in.
6. Spoon the mixture on top of the biscuit base and leave to set for at least 12 hours in the fridge.
7. Grate lemon zest on top before serving.



(131795 McVitie's Tasties Digestive 24 x 300g)



(131791 McVitie's Tasties Ginger Nuts 24x300g)

Flipz

They're
Flippin'
Awesome!

(132792 Flipz Milk Chocolate Salted Caramel Pretzels 6x90g)



They're
Flippin'
Awesome!

Salted Caramel Flipz Brownies

Makes 12

Ingredients

- 400g golden caster sugar
- 200g unsalted butter, melted
- 75g cocoa powder
- 4 medium eggs
- 250g plain flour
- ½ tsp baking powder
- 1 tsp salt
- 180g Salted Caramel Flipz

Method

1. Oven on to 180C fan/200C. Grease and line a 20cm brownie tin.
2. In a bowl, mix together the sugar, melted butter, cocoa powder and eggs until smooth. Add the flour, baking powder and salt and mix until combined. Bash up 100g of the Salted Caramel Flipz into small pieces. Mix into the batter.
3. Pour the batter into the prepared tin. Place 12 whole Flipz in lines on the top of the batter. Bake for 30-35 minutes. Leave to cool in the tin or enjoy warm with a big dollop of ice cream!

Jaffa Cake Nibbles Shortbread

Makes: 18 Large or 36 Small

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Ingredients

-225g plain flour

-100g corn flour

-1 orange, zested

-225g butter, roughly chopped

-100g soft light brown sugar

-200g Jaffa Cake Nibbles, halved



(132794 McVitie's Jaffa Nibbles 7x100g)

Method

1 Preheat the oven to 170°C, fan 150°C, gas mark 3 and grease and line a 30cm x 23cm tray.

2 Tip the flour and corn flour into a bowl and add the orange zest.

3 Add the butter and rub until it looks like breadcrumbs then stir in the soft brown sugar.

4 Stir in $\frac{3}{4}$ of the Jaffa Cake Nibbles until they are evenly distributed throughout the mixture then press together to form a soft dough.

5 Press it into the tray in a thick even layer, then scatter the remaining Jaffa Cake Nibbles over the top.

6 Bake in the oven for about 25 minutes until just golden. Cut into 18 fingers while warm then allow to cool totally before removing from the tin and serving. Store in an airtight tin.



Jaffa Cakes