



*Celebrate summer
with these honeybush recipes*

Honeybush tea tart

Makes 1 large tart (delicious!)

You will need

250 ml (1 cup) strong honeybush tea
(infuse 1 tea bag in 250 ml freshly
boiled water)

80 g packet lemon jelly

380 g can evaporated milk, chilled

360 g can caramel (cooked condensed
milk)

200 g packet tennis biscuits
(or digestive biscuits)

lemon zest to garnish

Method

Dissolve the jelly powder in tea while
still warm. Leave to cool slightly.

Beat evaporated milk until it becomes
stiff. Add caramel and beat further.
Add the chilled jelly mixture slowly.
Place in fridge for about 10 minutes to
set slightly.

Layer biscuits on base of rectangular
dish. Top with half of the tea mixture.
Place in fridge for about 10 minutes to
set. Layer remaining biscuits, followed
by remaining tea mixture. Leave to set
in fridge and garnish with lemon zest.

Recipes tested by Heilie Pienaar

