

Crushed Oreos with Milo Cream & Fruit

by Chef Norman Musa



www.normanmusamfr.com

Crushed Oreos with Milo Cream & Fruit

Serves 4

Ingredients

300ml double cream
2 sachets Milo '3 in 1' (2 x 33g)
2 bananas, peeled and cut into 0.5cm slices
12 strawberries, remove the stems
1 packet Oreos, (156g), roughly crushed
1 teaspoon Icing sugar for garnishing

Method

In a bowl, pour double cream and milo, whip until stiff peaks. Transfer to a piping bag. Arrange crushed Oreos in 4 separate medium high glasses. Pipe the whipped cream mixture on top of Oreos to create a layer of cream. Next arrange banana slices and pipe another layer of cream mixture on top. Place strawberries on top and sprinkle icing sugar to garnish. Chill in the fridge for 10 minutes before serving.

Follow @ChefNormanMusa on his social media

