



Caramelised lemon & pistachio slice

For the base

1 x 397g can caramelised condensed milk
375g vanilla wine biscuits, coarsely crushed
75g butter, melted
1 cup pistachio nuts, coarsely chopped
grated rind of 1 lemon
2 tablespoons lemon juice

In a bowl combine all the ingredients for the base and press into a square baking dish that measures approximately 28cm x 28cm square. Chill while preparing the topping.

For the topping

2 @ 1/2 cups icing sugar, sifted
grated rind of 1 lemon
2-3 tablespoons lemon juice
50g butter, melted
1 tablespoon water
1/4 cup pistachio nuts, chopped

Combine the icing sugar, lemon rind, lemon juice, butter and water in a bowl and beat until smooth. Spread evenly over the base and sprinkle over the chopped pistachio nuts. Chill until the topping is set. Cut into thin bars and serve with coffee. Store in an airtight container in the fridge.