

FREE

Fax: 011 - 252 6669  
RUSTENBURG  
a/hrs 072 482 6871 / 081 710 6540

014 - 592 5653  
014 - 592 9677

Vacancies  
from P08

50 Marais Street, Rustenburg, E-mail: news@platinumweekly.co.za

# PLATINUM

## Weekblad/Weekly

Verified Print Quantity 25 000 newspapers per week

www.platinumweekly.co.za | Find us on



@ Platinum Weekly Newspaper

28 FEBRUARY 2020

**Rustenburg** – 'Melkert' - South Africa's national desert, is more than just a cultural heritage, it is yummy and loved by South Africans of all spheres of live.

In fact, it is such a great pudding that it has its own day on which we celebrate its deliciousness.

National Milk Tart Day was celebrated on Thursday 27 February. This traditional tart consists of a sweet pastry crust, filled with creamy custard milk, flour, sugar and eggs. To make it even more amazing, it is dusted with cinnamon after baking.

If you didn't have a chance to celebrate it on Thursday, follow our recipe for Mariline's milk tart and make it at home. Don't feel like baking it yourself? Visit Die Melkstal at 188 Kock St, Rustenburg for their scrumptious milk tart and other delightful deserts. Photo: Die Melkstal waiters Beauty Morwe (left) and Loveness Amamon celebrating National Milk Tart Day.

#### Filling

4 ½ Cups milk  
3 Eggs  
2 Tablespoons flour  
2 Tablespoons Maizena corn starch  
3 Dessertspoons butter  
¾ Cup sugar  
A pinch of salt  
Bring milk to a gentle boil. Beat eggs well and add sugar, flour, Maizena corn starch and salt. Mix well and pour the mixture slowly into the boiling milk. Stir the mixture continuously until the mixture thickens and then pour into cooked shell. Refrigerate for several hours and enjoy!

#### Crust

1 package tennis or digestive biscuits  
1 stick melted butter  
1 teaspoon ground cinnamon  
In a food processor blend the tennis or digestive biscuits with cinnamon and melted butter until combined and crumbled. Transfer to a tart pan and spread over the bottom and up the sides, firmly pressing down. Place the pan in the fridge to harden while you make the filling.



# Celebrating a Classic



Staan Saam Rustenburg is  
'n baken van hoop.

*Staan Saam en doen jou deel.*

Juanita  
083 444 6391

5 President Mbeki Drive, Rustenburg.



We come to you!

**Cross Point Trading 267 (Pty) Ltd.**  
REG NO: 2010/017507/07 | VAT NO: 4420271902

- \* Steel Construction – Building
- \* Steel Frame Constructions
- \* Maintenance and repairs – Plant
- \* Fabricating of Bins & Chutes
- \* Palisading & Fencing
- \* Balustrades & Handrails
- \* Gates & Burglar bars
- \* Carports
- \* Special Requests



JJ Booysen  
076 144 4377