



## BANOFFEE PIE

(Capsicum Nelson Mandela Bay campus)

### INGREDIENTS

For the crust:

- \* 230g Tennis biscuits (or any plain biscuit)
- \* ¼ cup sugar
- \* 110g unsalted butter, melted

For the filling:

- \* 6 Tbsp unsalted butter
- \* 6 Tbsp brown sugar
- \* 1 can sweetened condensed milk
- \* ¼ tsp kosher salt
- \* 4 ripe bananas
- \* 1 cup double cream
- \* 2 Tbsp caster sugar
- \* 1 tsp vanilla extract
- \* 60g milk chocolate

### METHOD

**1** To make the pie crust: In the bowl of a food processor, blitz the biscuits until finely ground. Add the sugar and melted butter and pulse until you have moist crumbs. Place crumbs in a 23cm pie plate and press the crumbs firmly into an even layer on the bottom and up the sides of the pan. Freeze the pie crust for 15 minutes so the butter hardens.

**2** Preheat oven to 180°C. Bake crust until lightly browned, about 10 minutes, then remove and cool completely.

**3** To make the filling: In a saucepan over medium heat, combine the butter and brown sugar and stir occasionally, until the sugar dissolves (five minutes). Pour in the condensed milk and heat until it starts

to boil, thicken, and take on a little colour (seven to 10 minutes). Remove from the heat and stir in the salt. Pour into the biscuit crust and cool at room temperature for 30 minutes, then cover and chill in the fridge for at least two hours. Remove from fridge. Peel and slice the bananas and arrange on top of the filling. In the bowl, combine cream, caster sugar and vanilla and beat until medium peaks form. Spoon the cream on top of the bananas, then sprinkle over chocolate shavings. Refrigerate until ready to serve.