



La recette du banoffee pie

BANOFFEE PIE

- Ingredients**
- 200 grams of dry biscuits
 - 100 grams of butter
 - 125 grams brown sugar
 - 125 grams of butter
 - 1 can condensed milk
 - 1 pinch sea salt
 - 4 bananas
 - 150 ml liquid cream
 - 1 tablespoon icing sugar
 - 50g dark or milk chocolate, to decorate

Recipe

- 1 Lightly grease a 23cm pie pan and line the base with a circle of parchment paper.
- 2 In a food processor, reduce the ginger biscuits into crumbs. In a small saucepan, gently melt the butter. (TIP: melt the butter over very low heat, taking care not to brown it)
- 3 Pour the melted butter into the food processor and mix again until well mixed. Pour the cookie mixture into the pie pan and spread well. Using the bottom of a glass or cup is a good way to make sure the cookies are well packed. Place the pan in the refrigerator.
- 4 Then make the caramel: place the butter and sugar in a saucepan and melt over low heat together, continue mixing until the sugar has melted and they are mixed. Then add the condensed milk and bring to a boil, letting it boil and thicken.
- 5 Remove from heat and stir in sea salt.
- 6 Remove the base of the cookies from the refrigerator and pour the caramel over them, transfer them to the refrigerator and let cool completely.





⑦ Once cooled, remove from the refrigerator and slice the bananas. Arrange the slices over the caramel.

⑧ In a bowl, whisk together the cream and icing sugar until firm. Pour it over the bananas and create peaks using the back of the spoon. Grate the chocolate on top and banoffee pie is ready to be served.

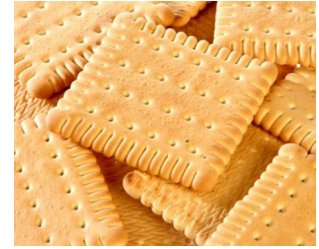


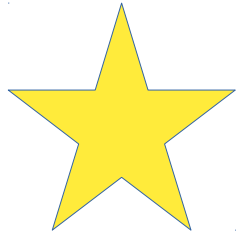
*Biscuits dans
le robot*



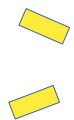
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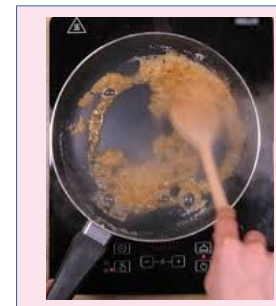




C'est Parti!



**Debut du
caramel**







*Tarte montée
sans la
ganache*







Tarte terminée



Tarte vue de dessus





Part de tarte

