BANANA BANOFFEE PIE

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer

🕐 20   🔥 easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

200 g	Flour
100 g	Butter, softened
1	Egg(s)
2 tbsp	Powdered sugar
1 tbsp	Water
1 pinch(es)	Salt

FOR THE FILLING

250 g	QimiQ Classic, unchilled
250 ml	Milk
120 g	Caramel sweets
200 g	Banana(s), sliced

TO DECORATE

125	Whipping cream 36 % fat
30 g	Almond slivers

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the base: knead all ingredients together to form a smooth dough. Roll out and place into a greased cake tin. Bake in the preheated oven for approx. 12 Minuten.
3. For the filling: pour the milk into a saucepan, add the caramel sweets and stir continuously until completely melted. Allow to cool.
4. Whisk the unchilled QimiQ Classic smooth. Add the caramel mixture and mix well.
5. Arrange the banana slices on the base and cover with the caramel mixture. Allow to chill for approx. 4 hours.
6. Decorate with the whipped cream and almonds.