



BANOFFEE CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- No additional gelatine required



25



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

200 g Digestive biscuits, crumbled

100 g Butter, melted

Butter, for the baking tin

FOR THE FILLING

500 g QimiQ Classic

220 g Sugar

150 g Butter

1 pinch(es) Sea salt

2 Egg yolk(s)

500 g Banana(s), sliced

1 Lemon(s), juice only

FOR THE TOPPING

250 g QimiQ Whip Pastry Cream, chilled

150 g Mascarpone

100 ml Whipping cream 36 % fat

100 g Sugar

12 g Vanilla sugar

METHOD

1. For the base: mix the biscuit crumbs with the melted butter. Press firmly into the base of a greased cake tin.
2. For the filling: caramelize the sugar in a saucepan. Add the QimiQ Classic and allow to simmer on low heat until dissolved.
3. Add the butter and sea salt and mix well. Allow to cool. Add the egg yolk and mix.
4. Marinade the banana slices with the lemon juice and place onto the base. Top with the caramel mixture and allow to chill.
5. For the topping: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the remaining ingredients and continue to whip until the required volume has been achieved.
7. Spread the topping onto the cake and allow to chill for approx. 4 hours.