



BANANA BANOFFEE PIE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

200 g AP 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, room temperature

250 ml Milk

120 g Caramel candies

200 g Banana(s), sliced

TO DECORATE

125 Whipping cream 36% fat

30 g Almond slivers

METHOD

1. Preheat an oven to 360 °F (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.