



# BANOFFEE CAKE



## QimiQ BENEFITS

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



25



medium

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE BASE

**200 g** Graham crackers, crumbled

**100 g** Butter, melted

Butter, for the baking tin

### FOR THE FILLING

**500 g** QimiQ Classic

**200 g** Sugar

**100 g** Peanut butter

**100 g** Peanuts, roasted and salted, minced

**500 g** Banana(s), sliced

**1** Lemon(s), juice only

### FOR THE TOPPING

**250 g** QimiQ Whip, chilled

**150 g** Mascarpone

**100 ml** Whipping cream 36% fat

**100 g** 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 until the caramel is dissolved.
3. Add the peanut butter and chopped peanuts and mix well. Allow to cool.
4. Marinate 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.