



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



FINISHED PRODUCT

Dessert, Fruit Tart, Sweet Good

BANOFFEE TART RECIPE

INGREDIENTS

Group 1

Ingredient	KG
Sweet pastry shells	-
Bakers chocolate	-
Bananas	-
RTU Caramel Sauce	-
Whipping cream	-
RTU Neutral Glaze	-
Cocoa powder	-
Total Weight:	0.000

METHOD

1. Line the baked sweet pastry cases with melted baker's chocolate.
2. Place three slices of banana in the base.
3. Cover the base and the bananas with **RTU Caramel Sauce** using a piping bag.
4. Place another three slices of banana on one side, on top of the caramel, then glaze with **RTU Neutral Glaze**.
5. Pipe whipped cream next to the glazed bananas and dust with cocoa powder.