COOKING PASSION SINCE 1877

Banoffee Tart

DIFFICULTY: MEDIUM

PREPARATION TIME: 30 MINUTES

COOKING TIME: 20 MINUTES

SERVES: 8 TO 10

Ingredients

Pastry base

1 cup plain flour

½ cup custard powder

1/3 cup caster sugar

¼ cup ground hazelnuts or almonds

125g butter, chopped

1 egg, lightly beaten

1-2 tbsp water, if necessary

Filling

1 cup brown sugar

60g butter

400g condensed milk

1/2 cup cream

Topping

3 large bananas, sliced diagonally

300mls thickened cream, extra, whipped

Method

Preheat the oven Circotherm Intense 200°C

Combine the flours, sugar, hazelnuts and butter into a food processor and process just until the mixture resembles breadcrumbs. Add the egg and process briefly to combine. Add a little water a tablespoon at a time if necessary. Turn onto a lightly floured surface and gently knead to form a soft dough, roll into a ball then flatten to a disc shape. Wrap in plastic wrap and chill for at least 30 minutes.

ROLL out the pastry between 2 sheets of baking paper to line a 26cm round fluted tart pan with removable base. Trim the edges then prick the base well with a fork. Chill a further 30-60 minutes.

Bake the pastry base for 12-15 minutes or until cooked and golden brown. Allow to cool.

In a medium saucepan combine the sugar and butter, stir over induction setting 7 until the butter has melted. Reduce to setting 5 and allow the mixture to cook for 5 minutes, stirring frequently. Pour in the condensed milk and whisk until the mixture is smooth, cook a further 6 minutes, whisking frequently. Remove from the heat, whisk in the cream until smooth and allow to cool a little and thicken.

Pour the cooled caramel into the pastry base. Chill until just firm then top decoratively with the sliced bananas and cream. Sprinkle liberally with grated chocolate and chocolate curls. Serve immediately or chill until required.

Grated dark chocolate, and chocolate curls,
if desired

Notes

© NEFF Australia. For more delicious recipes visit theneffkitchen.com.au