



"JUGGLING TWO HATS"

Banoffee Pie Cups (or tarts) – The Farmer and the Cook – April, 2019

Ingredients – Makes 8 small tarts or 6 glasses of pie or 1 big pie

100 grams of sweet biscuits like Marie biscuits (or 200g for a larger pie)

50 grams of butter melted (100 grams for the larger pie)

Dulce de Leche (see below on how to make your own)

Bananas

Double cream (or whipped cream)

Shaved chocolate

Method – Dulce de Leche

You will need 2 cans of sweetened condensed milk, wrappers removed.

Place tins on their side in a large pot of water. Bring to the boil and simmer with the lid on for 2 hours. Set your timer for 30 minutes once the water comes to the boil so you can check that the water is always a good inch above the tin. Let them cool in the water for an hour or so and then let them cool in the can for another hour. You don't want them to explode! I then poured the caramel into a glass dish and used accordingly.

Method – Tarts, Pie or Cups

Spray 8 fluted tart tins. I used the ones that have the removable tart bottoms so I could get the tart out easily. Alternatively, spray a 20cm spring form pan.

Arrange 6 glasses on a bench.

Whiz the biscuits in a food processor until they resemble small crumbs. Add the butter and whiz again to form your crust. Line the bases and sides of the tart tins with the mixture and refrigerate for 30 mins. Do this with the spring form tin too if using. The mixture doesn't have to go all the way up the sides of the tin though, just half way.

Pour some Dulce de Leche into the tarts or spring form tin (if you have already cooked this and it is cold, place some in the microwave to make it pourable) and top with slices of banana. I used some double cream that I had in the fridge to put on top of the banana but you can whip some cream if you prefer. Shave some chocolate over the top for good looks!

If you are using glasses place 2 heaped dessert spoons full of crumb mixture into the bottom of the glass. Top with some of the Dulce de Leche, slices of banana, dollops of cream and shavings of chocolate. Repeat so you have two layers.