

DECONSTRUCTED BANOFFEE PIE

by Tracey Leslie of Crackerjack

2016 Winner : Dessert Course

Ingredients (serves 4-6)

2 x 200gm tins condensed milk
375g digestive biscuits
150mls pure cream
1 tablsip maple syrup
1 vanilla bean – seed
3 ripe but firm bananas (berries
can substitute)
100g good quality chocolate bar



Picture not available

Method

Place tins of condensed milk in a pot and completely cover with water. Boil on a rapid heat for 3 hours. Tins must remain covered with water at all times so you will need to top up as required. Once caramel is boiled refrigerate and let set for at least 6 hours. (make caramel a day ahead)

Melt butter in a saucepan and set aside.

Using a food processor to blitz the biscuits (or crush with rolling pin) to a semi fine crumb, add salt and melted butter and mix until combined, set aside and refrigerate.

Place cream, vanilla and maple syrup into a bowl and whisk to medium peak.

Set wine glasses out and place a couple of generous tablsip of biscuit crumb in the bottom of glass.

Next, spoon 2-3 Tablsip of caramel into the glass on top of biscuit base. Repeat process with cream leaving room for the banana. (all ingredients should only take up 2/3 of glass)

Slice banana into long rounds and place lightly on top of cream

Shave chocolate on top of banana with a fine microplane

Serve, to the delight of guests