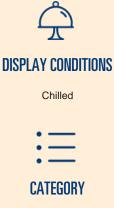


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Patisserie



**FINISHED PRODUCT** 

Dessert, Fruit Tart, Sweet Good

# **BANOFFEE TARTS**

### **INGREDIENTS**

#### Group 1

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

## METHOD

Banoffee Tarts

- 1. Line 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 True Caramel 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.