



## DISPLAY CONDITIONS

Chilled



## CATEGORY

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	-
<b>Total Weight:</b>	<b>0.000</b>

## 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.