Banoffee Pie



Ingredienser

Bunn:
225 g Bixit kjeks (gjerne med sjokoladetrekk)
75 g Digestive kjeks
100 g smør

Toffee:
175 g smør
150 g sukker
1 boks (usøtet) vikingmelk (400 g)

Fyll:
3 bananer

Topping:
3 dl kremfløte
50 g kokesjokolade

Fremgangsmåte

Knus kjeksen og bland med smeltet smør. Ha kjeksblandingen i bunnen av en paiform (26 cm i diameter). Avkjøl.

For å lage toffee, has smør og sukker i en teflonbelagt, tykkbunnet kjele. Varm på svak varme til smøret er smeltet og sukkeret oppløst. Hell i vikingmelken og kok opp på middels varme under stadig omrøring. La småkoke i ca 30 min, til blandinger har tyknet og fått en lys karamellaktig farge. Husk å røre av og til. Avkjøl.

Del bananene i skiver og legg over kjeksbunnen. Fordel over toffee. Pisk kremfløten og ha over. Pynt med revet sjokolade. Sett kaken kjølig frem til servering.

Tips

THE ORIGINAL HUNGRY MONK BANOFFI PIE RECIPE:

12 ounces uncooked shortcrust pastry
1.5 tins condensed milk (13.5 ounces each)
1.5 pounds firm bananas
375 ml of double cream
half a teaspoon powdered instant coffee
1 dessertspoon caster sugar
a little freshly ground coffee

Preparation:
Preheat the oven to gas mark 5 (400F). Lightly grease a 10in x 1.5in flan tin. Line this with the pastry thinly rolled out. Prick the base all over with a fork and bake blind until crisp. Allow to cool.

The secret of this delicious pudding lies in the condensed milk.
Immerse the cans unopened in a deep pan of boiling water. Cover and boil for 3 hours making sure that the pan does not boil dry *(see CAUTION).

Remove the tin from the water and allow to cool completely before opening. Inside you will find the soft toffee filling.

Method:
Whip the cream with the instant coffee and sugar until thick and smooth. Now spread the toffee over the base of the flan. Peel and halve the bananas lenghtways and lay them on the toffee. Finally spoon or pipe on the cream and lightly sprinkle over the freshly ground coffee.

*CAUTION
It is absolutely vital to top up the pan of boiling water frequently during the cooking of the cans. 3 hours is a long time and if they are allowed to boil dry the cans will explode causing a grave risk to life, limb and kitchen ceilings.

Hint - Banoffi is a marvellous "emergency" pudding once you have the toffee mixture in your store cupboard. We therefore suggest that you boil several cans at

the same time as they keep unopened indefinitely.

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