

# Banoffee Pie



## Ingredients for Shortcrust Pastry Base:

150g Plain Flour  
50g Butter  
50g Lard / Trex  
50g Caster Sugar  
40ml Cold Water  
Pinch of Salt



## Ingredients for Filling:

200g Skimmed Sweetened Condensed Milk  
115g Butter  
115g Soft Light Brown Sugar  
100g Golden Syrup  
2 Small Bananas  
Lemon juice  
Double Cream to Pipe and Decorate  
Grated Plain Chocolate to Decorate



Please bring a 20cm loose based fluted flan tin to make your banoffee pie in. Bring some tin foil to cover at the end of the lesson.

## Method:

1. Preheat the oven to 150°C or Gas Mark 3.
2. Weigh and measure out all the ingredients accurately.
3. Cut the butter and lard / trex into small pieces using a round bladed knife.
4. Sieve the plain flour into a large plastic bowl. Add the pink of salt.
5. Add in the butter and lard / trex. Shake the bowl.
6. Rub fat into the flour with your fingertips until the mixture resembles breadcrumbs.
7. Stir in the caster sugar with a round bladed knife.
8. Add the water a little at a time until it forms a dough.
9. Knead dough.
10. Roll out the pastry on a lightly floured work surface and press into the base of a loose-based, fluted flan tin. Prick lightly with a fork, do not go the whole way through the pastry.
11. Line the pastry case with greaseproof paper and weigh it down with baking beans or rice. Bake blind for 15 to 20 minutes until the dough is slightly golden brown. If the base does not cook evenly, after the time remove the baking paper and baking beans / rice and cook for a further 4 to 6 minutes.
12. Place a small saucepan on the front of the hob, DO NOT turn on.
13. Add butter, the condensed milk, soft light brown sugar and golden syrup to the saucepan. Heat gently on a low heat. Stir with a white plastic stirring spoon until the butter has melted and the sugar dissolved, then cook for 7 minutes, stirring constantly until the mixture thickens and turns a pale caramel colour.
14. Pour the mixture onto the cooked pastry base and leave to cool.
15. Peel and slice the bananas into even size slices.
16. Sprinkle the bananas with lemon juice to prevent them from going brown (enzymic browning).
17. Arrange the banana in overlapping circles on top of the caramel filling.
18. Place the double cream in a glass bowl and use an electric whisk to whisk until the cream is thick. DO NOT over whisk.
19. Pipe the whisked cream over the banana slices.
20. Onto a plate, grate the chocolate on the largest side of the grater.
21. Sprinkle grated chocolate over banoffee pie.
22. Allow to set in the fridge before serving.

