

Banoffee Ice-Cream Pie Recipe



This dessert will become a weekend favourite!

Ingredients

3 bananas chopped

600 mL cream chilled

400 mL tin Caramel Top n Fill

220 g milk chocolate

Method:

1. In a large microwaveable bowl, melt 160g chocolate in 30-second increments, stirring well after each, until smooth.
2. Line a 20-cm spring form cake tin with cling wrap.
3. Pour the chocolate into the base of the tin, smooth with a spoon and place in the freezer.

4. In a large bowl, beat 300ml of cream just until soft peaks form. Add the Top n Fill and mix to combine. Pour half the caramel mixture over the chocolate base and return to the freezer for 2 hours. Cover remaining caramel with cling wrap and refrigerate.
5. Once caramel layer is nice and firm, remove from freezer and cut bananas in 2-cm chunks and place over the top.
6. Melt another 60g of chocolate in the microwave until smooth. Add the chocolate layer. Sit for 2 minutes, then top with remaining caramel. Smooth the top once again. Return to the freezer to completely set, at least 2 hours.
7. Before serving whip the remaining 250ml of cream and smooth over the top of the ice-cream cake.
8. Decorate by grating chocolate over the top.