



CATEGORY

Cheesecake, Desserts &
Patisserie

BANOFEE PIE

INGREDIENTS

Group 1

Ingredient	KG
PETTINA CRUMB MIX	0.500
Butter (Melted)	0.300
Total Weight:	0.800

Group 2

Ingredient	KG
BAKELS CARAMEL FILLING	1.800
Total Weight:	1.800

METHOD

Mix Group 1 thoroughly together using dough hook. Press into lightly greased tins or foil containers.* Spread evenly Group 2 on each prepared crumb base. Store in refrigerator until required. Remove completed Banoffee Bases from foil tins. Carefully arrange fruits of your choice in an attractive manner on top of caramel filling. Using fresh cream prepared with PETTINA CREAM STABILISER pipe rosettes on top of fruit. Finish with grated shavings using CHOCKEX SUPREME. Cut into desired segments.