



Ingredients

For Vanilla Crumble:

- 62 g butter
- 62 g flour
- 62 g almond flour
- 62 g brown sugar
- 1 g salt
- Vanilla (optional)

For filling:

- 2 bananas

For Vanilla Whipped Cream:

- 150 g cream 33%
- 15 g icing sugar
- Vanilla

For salted Caramel:

- 115 g cream
- 13 g glucose
- 115 g sugar
- 30 g butter
- 2 g salt

For decoration:

- Chocolate flakes or Christmas sprinkles

Banoffee

 2 box

 Preparation time: 20 minutes
Cooking time: 15 minutes

REALIZATION

1. For Make the Vanilla Crumble preheat the oven to 165–170°C.
2. In a bowl, combine butter, flour, almond flour, brown sugar, salt, and a touch of vanilla.
3. Rub the mixture with your hands or a spatula until it forms loose crumbs.
4. Spread the crumble on a baking tray lined with parchment paper.
5. Bake for 12–15 minutes, mixing halfway, until golden.
6. Let it cool completely – it will become crunchy as it cools.
7. For the Salted Caramel in a small saucepan, combine the cream and glucose.
8. Bring to a boil, then remove from heat and set aside.
9. In another saucepan, heat the sugar to make a dry caramel, gently swirling the pan until it melts.
10. Cook until it reaches a dark amber color (not burnt).
11. Add the room-temperature butter in parts, stirring immediately with a spatula (be careful — caramel is extremely hot).
12. Add the remaining butter and stir again.
13. Add the hot cream gradually in several additions (caramel will bubble and release steam — be cautious).
14. Add all the cream and return to heat. Cook until it reaches 118°C.
15. Remove from heat, transfer to a bowl, and let cool to room temperature.
16. Cover with plastic wrap in contact and refrigerate until fully set (you can leave it overnight).
17. For the Vanilla Whipped Cream in a chilled bowl, combine cream, icing sugar, and vanilla.
18. Whip to soft–medium peaks.
19. Slice the bananas into even pieces right before assembling.



MariyaSweet

Banoffee

20. Assemble the Banoffee
21. Place a layer of vanilla crumble at the bottom of your glass or dessert cup.
22. Pipe or spoon a layer of salted caramel over the crumble.
23. Add a layer of banana slices.
24. Pipe a generous layer of vanilla whipped cream on top.
25. Repeat the layers if making a tall dessert.
26. Finish with chocolate flakes or Christmas sprinkles on top.
27. Enjoy!