



Icings and Fillings - Fillings

Desserts and Patisserie - Premixes

**Recipe No:**

**R606 - R606b**

## **BANOFEE PIE**

USING BAKELS CARAMEL FILLING

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	PETTINA CRUMB MIX	0.500
	Butter (melted)	0.300
2	BAKELS CARAMEL FILLING	1.800
<b>Total Weight</b>		<b>2.600</b>

**Method:**

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

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

**Yield:** \* The above recipe is sufficient for six 18cm (7 inch) diameter tins.