



Chocolate Banoffee Pie

By [Droitwich Mews](#) Head Chef- Tomasz

Ingredients:

300g digestive biscuits

200g melted butter + 50 g for toffee sauce

1 tin of condensed milk

200g milk chocolate

150 g sugar

100ml cream for ganache + 300ml for topping

4 sliced bananas

Method:

1. Crush the biscuits and combine with melted butter, then press into tin layered with baking parchment.
2. In the thick bottomed pan melt the rest of butter, add sugar and condensed milk. Bring to boil stirring continuously. Boil for 5 minutes as the mixture get thick.
3. Pour the layer of toffee sauce over the biscuits base, then add sliced bananas.
4. Prepare the ganache. Melt the chocolate together with cream, then pour over the bananas. Keep some ganache to decorate.
5. Let it to cool it down, whip the cream and arrange the top layer. Use the rest of ganache to scatter over the cream.
6. Refrigerate for minimum 1 hour before serving.

