



☘ Caramelized Banoffee Tart

The Perfect St. Patrick's Day Dessert!



5h



2 Servings

A spin-off of Banoffee pie, this tart will satisfy any sweet tooth. Freeze dried bananas combine with sugar, evaporated milk, and chai spice to create a silky filling. A buttery homemade crust with graham cracker crumbs provides a subtle crunch to complement decadent layers of caramel and banana cream, baked to a thick custard finish. A generous dollop of whipped mascarpone crowns each slice of this delectable tart. (Serves 8)

What we send

- 12 oz can evaporated milk ⁷
- 2 (½ oz) freeze dried bananas
- 5 oz granulated sugar
- ¼ oz cornstarch
- ¼ oz chai spice
- 5 oz all-purpose flour ¹
- 3 oz pkt graham cracker crumbs ¹
- 2½ oz confectioners' sugar
- 4 oz caramel bits ^{6,7}
- 3 oz mascarpone ⁷

What you need

- 5 large egg yolks ³
- kosher salt
- ½ cup + 4 Tbsp unsalted butter ⁷
- vanilla extract
- all-purpose flour for dusting ¹

Tools

- small saucepan
- food processor
- fine-mesh sieve
- rolling pin
- 9-inch tart pan
- hand-held electric mixer

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 30g, Carbs 65g, Protein 9g



1. Mix filling

In a small saucepan, bring **1 cup each of evaporated milk and water** to a simmer over medium heat. In a food processor, grind **bananas** and **½ cup granulated sugar** until finely ground and powdery. Add **cornstarch, 4 large egg yolks**, and **¼ teaspoon each chai spice and salt** process until smooth. With the processor running, slowly drizzle in **half of the hot milk mixture**.



4. Roll crust

On a **lightly floured** work surface, roll **dough** into a ⅞-inch thick round. Loosely roll dough up over rolling pin; unroll on top of a 9-inch tart pan. Ease dough into corners and press into sides of pan (use excess dough to repair any holes or tears). Run the rolling pin over top of pan to remove any excess dough. Freeze crust for 30 minutes. Prick bottom all over with a fork.



2. Cook filling

Return **yolk mixture** to saucepan. Cook over medium heat, whisking constantly until **cream** begins to bubble and thicken, 2-4 minutes. Once it bubbles, continue cooking and whisking for 1 minute. Off heat, whisk in **4 tablespoons butter** and **1 teaspoon vanilla**. Strain cream through a fine mesh sieve into a medium bowl. Press a piece of plastic against surface; refrigerate until cold.



5. Bake

Preheat oven to 375°F with a rack in the center. In a small saucepan, cook **caramel bits, ¼ cup evaporated milk, 1 teaspoon vanilla**, and **¼ teaspoon salt** over medium heat until melted; pour into **crust**. Refrigerate for 5 minutes. Scrape **banana cream** into crust; spread with a spatula. Bake on center rack until custard is deeply browned, 40-45 minutes.



3. Make crust

Meanwhile, cut **½ cup butter** into ½-inch pieces (keep cold). In bowl of food processor, combine **flour, graham crumbs, confectioners' sugar**, and **¼ teaspoon salt**; pulse to combine. Add **chilled butter**; pulse until mixture resembles coarse meal, 15-20 pulses. Add **1 large egg yolk, 1 tablespoon cold water**, and **½ teaspoon vanilla**; process until dough forms ball, 30-60 seconds.



6. Finish & serve

Cool **tart** to room temperature, about 1 hour, then refrigerate until **filling** is set and cold, 3-4 hours.

Using an electric mixer, beat **mascarpone, ¼ cup evaporated milk**, and **1 tablespoon granulated sugar** on medium-high until mixture just holds medium peaks. Cut **tart** into slices and serve with **whipped mascarpone**. Enjoy!