



## Banana pie

This delicious banana pie can best be eaten in the afternoon or at a birthday.

## Boodschappenlijstje

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FunCakes Hazelnut Crunch 200 g

F54620

€5.55

**Materials:**

- 10 slices of puff pastry
- 2 tablespoons sugar
- 250 ml water
- 120 ml water
- 500 ml whipping cream
- 4 bananas
- Baking pan 24 cm

**Preparation:**

Let the slices of puff pastry to defrost. Preheat the oven to 210°C (convection oven 200°C).

Place the slices puff pastry on top of each other and roll them out to 1 large square. Put the pie pan upside down on the dough and cut out a circle 5 cm larger than the form. Prick in the dough with a fork so the dough will not raise during baking.

Place the round puff pastry bottom on the outside of the pie pan. Lubricate it with water and sprinkle it with sugar. Bake the bottom in 20 minutes.

Mix 100 grams of the mix for Crème Pâtissière with 250 ml water and whip the cream with a whisk or mixer about 5 minutes until smooth. Put the crème pâtissière on the bottom of your pie. Cut the bananas into slices and place them on the crème pâtissière.

Whip the cream until slightly thickened. Mix the bavarois mix with the water and fold this direct with a spatula gently through the whipped cream. Fill a decorating bag with the cream and pipe the bavarois in rosettes on the banana and crème pâtissière. Decorate it with hazelnut crunch.

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