TATUA
Specialised Dairy

Banoffee Pie Tarts

Ingredients

10 tartlet cases
3/4 tin caramel sweetened condensed milk
1 egg yolk
2 bananas, sliced
Tatua Chocolate Mousse
Chocolate hail or Flake chocolate bar

Method

1. Mix Caramel Sweetened Condensed Milk with egg yolk
2. Spoon into tartlet cases and bake in a pre-heated oven at 180C for 8-10 minutes until just set
3. **Cool the tartlet cases completely before filling
4. Top with sliced banana
5. Swirl with Tatua Chocolate Mousse
6. Decorate with chocolate hail or Flake shards