

## Caramel Banoffee Tarts

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### **BANANA COMPOTE:**

3500 g bananas, sliced  
75 g brown sugar  
5 g cinnamon  
114 g butter

Melt butter in a saucepan. Add all ingredients to butter and cooked until compote is achieved.

Pipe 25g compote per chocolate tart shell. Place in fridge to set.

### **MILK CHOCOLATE MOUSSE:**

1200 ml cream(1)  
1200 ml milk  
480 g egg yolks  
240 g sugar  
48 g gelatin  
3880 g caramelia milk chocolate  
3600 ml cream(2)

Soak gelatin.

Whip cream(2) to soft peak.

Bring cream(1) and milk to 85°C.

In a bowl, whisk egg yolks and sugar together.

Temper boiled cream mixture into eggs.

Bring mixture to 85°C over double boiler.

Drain gelatin and mix into mixture.

Pour over chocolate, whisking to make sure chocolate melts.

Let mixture cool down to 45°C and temper into whipped cream.

Pipe into prepared tart shells and freeze.