

Caramel, Chocolate and Banana Tart

This quick and easy dessert is bound to be a crowd-pleaser. Taking inspiration from the classic 'Banoffee pie,' this is a cheat and super quick version. With a jar of homemade caramel sauce always in the fridge and chocolate ganache ready in minutes, this pudding is not only great but also effortlessly ticks all the flavour boxes. Enjoy the sweet simplicity!

Ingredients

320g ready puff pastry
plain flour to sprinkle
2 bananas, thinly sliced
1 punnet raspberries

For the Caramel

120g granulated sugar
25g unsalted butter, cubed
75ml double cream

For the Chocolate Ganache

100g dark chocolate, roughly chopped
200ml double cream

For the Whipped Cream

200ml double cream

Method

- Preheat the oven to 200°C / 180°C with a fan.
- Place the sugar in a pan. Cook until golden. Make sure not to stir the sugar while it's boiling, just shake the pan every few seconds.
- Lower the heat, add the butter and whisk to combine. If it starts rising or bubbling, take it off the heat.

- Add the cream and whisk to combine.
- Sprinkle some flour over 2 baking sheets. Roll out the puff pastry and slice it in half. Use a sharp knife to score a 1cm border and prick the pastry in the middle several times.
- Place each half on it's own tray. Thinly spread the caramel sauce inside the scored square.
- Add a layer of banana and raspberries on top of the caramel.
- Place it in the oven and bake for 20 minutes.
- Place the chocolate in a large bowl. Pour the cream into a pan and bring it to a boil.
- Pour the cream over the chocolate and let it rest for 30 seconds before you stir to combine.
- Remove the tarts from the oven. Allow them to cool for 2 minutes.
- Pour the cream into a large bowl and whisk until it forms soft peaks.
- Dollop some cream on top of the tarts. Drizzle over some chocolate ganache and caramel sauce.

Cut into square and serve!