

**Miele**

# Banana tart tatin with milk chocolate sauce

By Miele

**30 minutes**

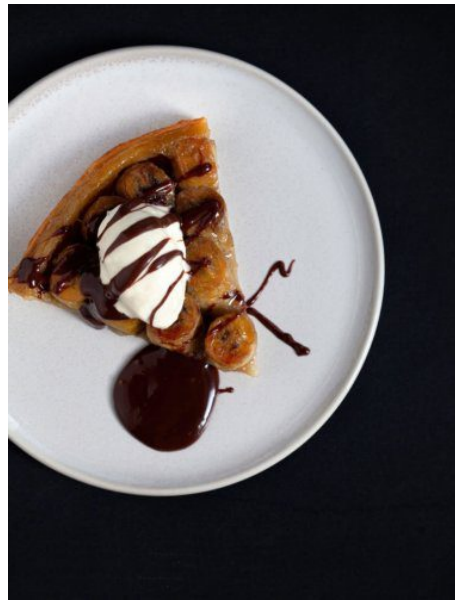
Preparation time

**30 minutes**

Cooking time

**6-8 servings**

Serves



## INGREDIENTS

### Tart tatin

75g butter

100g brown sugar

6–8 bananas, yellow with no brown spots, sliced 2cm thick rounds

750g puff pastry, store bought

### Milk chocolate sauce

200ml cream

100g milk chocolate

### To serve

Ice cream

## **METHOD**

### **Tart tatin**

1. Add the butter and sugar into a 26cm ovenproof frying pan and heat on medium heat, induction setting 6, until bubbling and then continue cooking for 2 minutes. Remove from heat.
2. With pre-rolled pastry, layer the sheets on top of each other and roll to a size that overlaps the frying pan. Cut to size. Rest in the refrigerator for 10 minutes.
3. Arrange the bananas in the pan until full.
4. Place pastry over the bananas and tuck down into the base of the pan, make a couple of slits in the middle of the pastry for steam to escape.
5. Place the frying pan in the oven and select Moisture Plus at 180°C on Fan Plus and bake for 30 minutes, releasing a burst of steam immediately, until a deep golden crust has developed.
6. Allow to cool for 5 minutes then place a large plate that covers the frying pan on top and flip over, be careful to use a tea towel to protect yourself against any caramel that can escape.

### **Milk chocolate sauce**

1. Add chocolate and cream to a glass bowl and cover with foil.
2. Steam at 65°C for 20 minutes then stir to combine, alternatively heat in 30 second bursts in the microwave until melted. Keep warm.

### **To serve**

1. Slice into 6-8 pieces and serve with ice cream of choice.