



Banana Caramel Delight

By: Anton Mac Donald

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Ingredients

- 200 g Tennis® Biscuits caramel flavour
- 200 g Caramel
- 112.5 g Icing sugar
- 112.5 g Butter
- 85 g milk Aero®
- 1 cup water
- 90 ml fresh cream
- 250 g duet Aero®
- 1½ cups fresh cream
- 1 banana sliced (for decoration)

Method

- Break biscuits and milk Aero® in small pieces and set aside in mixing bowl.
- Bring to the boil: icing sugar, water, 90 ml cream and caramel.
- Stir in butter while mixture is still hot.
- Pour over Aero® and biscuit mix and mix well.
- Dish into glasses of choice- ¾ full.
- Refrigerate for 2 hours.
- Bring to the boil 1½ cups of cream; add duet Aero® and stir until chocolate is melted.
- Pour on top of refrigerated desserts until glass is full.
- Refrigerate for 5 hours.
- Finish off with caramel and sliced banana.
- serve 4-6 portions