

RESCUED BANANA TARTE TATIN

A “WASTY” RECIPE

Brought to you by OzHarvest



RESCUED BANANA TARTE TATIN



Prep time



Cook time



Serves

NEED

70g unsalted
butter

150g caster
sugar

4 overripe
bananas

2 sheets puff
pastry

HOW

1. Heat the butter in a 25cm base fry pan until melted then add the sugar. Increase the heat a little and cook continually until a golden colour appears. Remove from the heat and let cool.
2. Preheat an oven to 200°C.
3. Peel and slice the 4 bananas into rounds 2cm thick. Arrange them on top of the caramel to cover the whole base of the pan.
4. Flour a bench lightly then place the two puff pastry sheets on top of each other and rollout until they are at least 25cm (wide enough to cover the base of the frypan).
5. Using a plate of the same size, trim the edges of the pastry to a 25cm circle. Use a fork to dock holes in the pastry then place the pastry over the top of the bananas and tuck the edges down around the fruit.
6. Bake at 200°C for 20 minutes then remove. Let cool for 3-4 minutes before turning out onto a chopping board.
7. Serve with vanilla ice cream or crème anglaise.

TOP FOOD SAVING TIP:

Peel and cut overripe bananas, freeze and use to make an energizing smoothie.

Recipe by Travis Harvey,
OzHarvest Chef for a Cause

