

# Chalet Jonquille Recipes

## Banoffee Trifles (serves 4)

### **Ingredients:**

4 bananas, sliced

1 tub mascarpone or crème fraiche, 250 g, sweetened with a little castor sugar

A few small biscuits or sponge cake

2/3 tbsps orange juice/ sweet white wine

About 8 good tbsps fudge sauce (i.e. Carnation caramel sauce or make your own 50 g sugar , 50 g butter and 75 ml cream /creme fraiche, melt gently in a pan and then simmer carefully for 1min. cool before using)

25 g grated dark chocolate

### **Method:**

1. In glass dishes, put a small layer of crushed biscuits. Soften the biscuits with orange juice or wine.
2. Layer the sliced bananas, mascarpone and fudge sauce, twice over on top of the crushed biscuits. End with layer of mascarpone.
3. Scatter with grated chocolate.
4. Chill in fridge.