



CHOCOLATE PUDS

# GÜ BANOFFEE WITH BUTTERY CRUMBLE AND CONFIT GRAPEFRUIT

[serves 3]

Fred shows us how to create Gü Banoffee using 3 Afternoon Pots of Chocolate Ganache, topped with banana cream, crunchy crumble and confit grapefruit.

## 1. Confit grapefruit

Wash the grapefruit then cut into quarters. Place in a pan, add salt and pour over the cold water. Bring to the boil, sieve and repeat twice (without the salt these times). Prepare the syrup by adding sugar and the litre of water in a pan. Add the grapefruit to the syrup and cook slowly for 3 hours. Leave to cool and keep in an airtight container.

## 2. Crumble

To make the crumble, rub the butter into the flour until it resembles very coarse breadcrumbs. Do not rub it too much or the crumble will not be crunchy. Add the sugar to your breadcrumbs. Sprinkle the crumble on baking trays lined with baking paper and bake for 15 minutes at 180C. Leave to cool.

## 3. Banana and dulce de leche

Using a blender, blend the sliced banana into a smooth puree. Mix the banana puree and the dulce de leche together in a bowl. Add the mixture to the top of the ganache and then sprinkle the crumble over the top.

## 4. Chantilly cream

Whip the cream and sugar together until it forms soft peaks.

## Putting it all together

Heat the ganache and pour into a glass of your choice. Add the banana caramel, then the crumble and finish with a dollop of Chantilly cream. Add 2 cubes of the chopped confit grapefruit (use only the skin for this) and top with a little grated chocolate.



## Shopping list

### For the confit grapefruit

2 pink grapefruit  
cold water  
500g caster sugar  
1 litre of water  
1 pinch of salt

### For the ganache

1 pack of Gü After Noon Pots of Chocolate Ganache

### For the crumble

180g flour  
75g caster sugar  
90g butter

### For the banana and dulce de leche

1 banana  
180g dulce de leche

### For the Chantilly cream

100g whipping cream  
10g caster sugar