QUEEN
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PREP: 20 mins + chilling
COOK: 20 mins
SERVES: 6-8

Vanilla & Banana Custard Cream Pie

This gorgeous pie is a delight to make - a creamy vanilla and banana custard is poured into a buttery vanilla pastry base, topped with fresh banana and clouds of whipped cream. A must for banana lovers!

Ingredients

1 sheet premium vanilla bean shortcrust pastry

3 cups (750ml) full cream milk

1 cup (250ml) thickened cream

¼ cup (60g) caster sugar

2 tsp Queen Madagascan Vanilla Bean Paste

4 large egg yolks

1/2 cup (75g) corn flour

2 large ripe (not over-ripe) bananas, mashed (approx 1 cup mashed – 270g)

Vanilla Cream

1 cup (250ml) thickened cream

Method - Pie

STEP 1

Preheat oven to 180° (fan forced). Line a pie tin with pastry, pressing gently to fit tin. Fold pastry edge over itself towards the middle to ensure enough height at the sides of the pie tin. Line with baking paper and fill with beans, rice or blind baking weights and bake for 10 minutes. Remove paper and bake for another 10 minutes until golden. Allow to cool then transfer to a serving plate.

STEP 2

Whisk egg yolks and corn flour together, set aside. Combine milk, cream, sugar and vanilla in a medium sized saucepan and stirring constantly, gently bring to the boil, then remove from heat. Ladle a spoonful of hot milk mixture into egg mixture, whisking well.

STEP 3

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Ingredients

2 tbsp (25g) icing sugar

1 tsp Queen Madagascan Vanilla Bean Paste

3 large bananas, sliced (approx 400g)

chocolate shavings (optional)

Method - Pie

Pour milk and egg mixture through a sieve back into saucepan of hot milk, then return to medium heat, cooking gently until custard is thick and smooth. Gently fold in mashed banana and mix until well combined.

STEP 4

Pour custard into pastry case, then cover surface of custard with cling wrap to prevent a skin forming. Chill for 2-3 hours until set.

Method - Cream

STEP 1

When ready to serve, whip cream, sugar & vanilla until soft peaks form. Arrange sliced banana over surface of custard, top with cream and finish with chocolate shavings.

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