

SAUNDERS' MALT EXTRACT



Preparation

30
MINS

Refrigeration

5-6
HRS

Serves

8-10

Difficulty

EASY

BANANA MALT CUSTARD PIE

A simple no bake pie shell filled with sliced banana and a sweet malt custard. There's minimal cooking involved and it's more just a matter of letting the fridge do most of the work for you.

INGREDIENTS

Pie Shell

- 190g Marie biscuits
- 110g unsalted butter, melted
- 1 tbs Saunders' Malt Extract

Filling

- 2 large eggs
- 2 egg yolks
- 500ml full fat milk
- 150g caster sugar
- 70g Saunders' Malt Extract
- 30g corn starch
- 60g unsalted butter, roughly chopped
- 1 tbs vanilla extract
- 2 bananas, sliced

Toppings

- 125ml thickened cream
- 2 tbs icing sugar
- 1 banana, sliced
- Squeeze of lemon juice

METHOD

- 1** To make the pie crust, lightly grease a 3cm-deep, 24cm loose-based round flan pan. Process the biscuits in a food process until fine crumbs. Mix in a bowl with the melted butter and Saunders' Malt Extract. Press into the base and side of the pan and refrigerate for at least 1 hour.
- 2** To make the custard, whisk together the eggs and egg yolks in a bowl and set aside. In a saucepan, mix together the caster sugar and corn starch. As you slowly pour the milk into the saucepan, continue whisking everything together. Whisk in the Saunders' Malt Extract. Heat the saucepan over low heat to bring the mixture to a gentle boil and simmer for 5 minutes or until slightly thickened.
- 3** Take the saucepan off the heat and remove one cup of the liquid. Slowly pour the one cup of hot liquid into the egg mixture, making sure you're continuously whisking everything together. Pour the tempered egg mixture back into the saucepan and place back over low heat. Simmer for a few minutes until the mixture has thickened – making sure to whisk the mixture the whole time. The custard is ready when it's thick enough to coat the back of a spoon.
- 4** Pour the custard into a bowl and whisk in the vanilla extract and butter. Cover the top with a layer of plastic wrap to stop the surface of the custard forming a skin. Refrigerate for at least 1 hour to chill the custard.
- 5** To assemble the pie, place the sliced bananas all over the pie base and top with the custard. Refrigerate for at least 3-4 hours before serving.
- 6** To serve, whip the cream together with the icing sugar. Toss the banana slices with a little lemon juice to stop browning. Decorate the top of the pie with the whipped cream and banana slices. Serve the pie chilled.

FOR MORE RECIPE IDEAS VISIT SAUNDERSMALT.COM.AU