

RECIPE

Nutella® Semifreddo Banoffee by Katherine Sabbath

Hard

2 h 0 min



INGREDIENTS

FOR 12 SERVINGS

For the Semifreddo Banoffee Filling

- 3 large very ripe bananas
- 1 tablespoon fresh lemon juice
- 2 cups (500ml) thick (double) cream
- 1 teaspoon vanilla bean paste

For Decoration & Assembly of the Semifreddo Banoffee

- 1/2 cup (80g) hazelnuts
- 150g Nutella
- Piping bag, cut at the tip

Crust

- 2 1/2 cups (250g) graham cracker crumbs
- 110g (4oz) unsalted butter, melted



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

- 1** | Use the Kenwood processor attachment to make graham cracker crumbs. Next, add the butter and mix in the processor until the crumbs are well coated and can easily 'press' together.
Tasty Tip: If you can't find graham crackers you can use plain digestives or Granita biscuits as a substitute.
- 2** | Grease a 23 cm (9 inch) loose-bottomed pie dish, at least 5 cm (2 inches) deep, and use the back of a tablespoon to press the crumb mixture into the bottom and up the side. Freeze until firm, about 25 minutes.
- 3** | Meanwhile, in a large bowl of a Kenwood mixer or stand mixer, use the whisk attachment to whip the cream and vanilla to firm peaks. Remove whipped cream from mixer bowl and set aside.
- 4** | In the same mixer bowl, use the K-beater attachment to mash together the bananas with the lemon juice. When the mixture is smooth, fold in the whipped cream. Mix until the mashed bananas are well dispersed throughout the cream.
Tasty Tip: Kat recommends taste-testing here. The mixture should be lightly sweet if you've used very ripe bananas. If you find the mixture is not sweet enough – or if you used under-ripe bananas – fold in 2–3 tablespoons of icing (confectioners') sugar, to taste.
- 5** | Preheat the oven to 160°C (315°F) fan-forced. Roughly chop the hazelnuts and place them in a single layer on a baking tray. Roast for 5–10 minutes, or until lightly golden. Set aside to cool.
- 6** | Remove the pie crust from the freezer and top with the whipped banana mixture.
- 7** | Freeze the pie uncovered for 2 hours. Cover with plastic wrap and freeze for at least an additional 2 hours before serving.
- 8** | When you're ready to serve the pie, transfer the Nutella into the piping bag and pipe squiggles around the outer edge, working your way towards the middle. Feel free to get creative here! Garnish with the toasted hazelnuts.
- 9** | Use a large chef's knife dipped in hot water and wiped dry to cut into slices. Kat recommends leaving the pie to stand for 5–7 minutes at room temperature to make it soft enough to slice without much resistance.
- 10** | **Tasty Tip:** This Nutella semifreddo banoffee is best enjoyed on the same day that its decorated. If left undecorated, it can be stored in an airtight container or covered in plastic wrap in the freezer for up to 2 weeks.

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