

Nut brittle tiramisu–banoffee

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Ingredients

Dessert

- 28 biscuit cookies, "lady fingers"
- 150 g whipping cream, whipped until stiff
- 250 g mascarpone cheese
- 1 tbsp fine sugar
- Amaretto or other liqueur, if desired
- 2 ripe bananas
- 200 g boiled condensed milk "Rududu" or other

Grillage

- 150 g white fine sugar
- 100 g chopped nuts
- Strong black coffee for soaking cookies

Instructions

Layering

1. I lined the 20 x 20 cm container with lady fingers soaked in strong black coffee. If you want to eat the dessert on the same day, soak it a little longer, if you are preparing it for tomorrow, the dessert will have time to moisten from the mascarpone. You can safely pour amaretto or other favorite liqueur into the coffee, unless you know that children will eat it.
2. Then I added a layer of whipped cream and mascarpone mixture. I whip the cream first and set it aside while I whip the mascarpone with 1 tablespoon of granulated sugar in another bowl. Then I add the cream to the mascarpone and mix it carefully.

3. I put bananas on top of the mascarpone layer, don't try to cut them into very thin slices, it's delicious when you feel like you're eating a banana. And then I spread boiled condensed milk. To make it easier to pour, I warmed it up a little in the microwave beforehand. I used the bought one from a can, of course, you can cook it at home too... I have been infected many times before there was a bought one, but now I don't see any reason to bother.

4. I put another layer of soaked cookies on top and spread the rest of the mascarpone all over. If I had made it for a larger number of people, in a larger container, it would be possible to lay another layer - bananas and boiled condensed milk - but the four of us ate this container for two days :)

5. Here you could also finish making the dessert, put it in the fridge for at least a few hours, and the best thing is to leave it overnight, and before serving, sprinkle it with good cocoa, like tiramisu, or fried chopped nuts. But I feel some indescribable nostalgia for grillage. I love vintage grill cakes and grill candies, so I really wanted to finish off the dessert with a layer of grill.

Grillage

6. I didn't have white sugar, only fine palm sugar, so I poured about 150 g into the pan and heated it, moving the pan very carefully every now and then, until the sugar started to melt and boil. Under no circumstances should you mix the sugar, it must melt a little by itself from the heat. You can move the pan, but do not stir it in any way, because the sugar will curdle! And it's really much easier and more practical to make caramel from fine white sugar, so it's much easier to see when the sugar caramelizes and how the color changes. Get a beautiful orange - light brown color.

7. While I was making the caramel, I heated 100 g of chopped nuts in another container to roast them. When the caramel came to a boil, I added the nuts, swirled the pan (but didn't stir!) to coat the nuts in the sugar and poured them into a baking tray lined with baking paper to cool and set. When it cooled, I crumbled the caramel and spread it on the dessert.