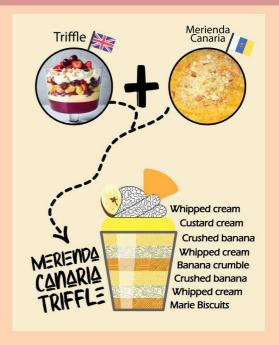


## Tasting a Language

## Merienda Canaria Triffle

## Ingredients

- 10 butter biscuits (Spanish Maria biscuits)
- 400 grs Whipped cream (250 ml cream
   + 2tbsp sugar)
- 250 ml custard
- 6 Canarian \_\_\_\_\_
- 150 ml \_\_\_\_ milk
- 4 wafers
- •



## Method

- 1. In a bowl, crumble six Maria biscuits and slowly \_\_\_\_\_ them with four crushed bananas and the condensed milk to get our Canarian crumble and set aside. Also in another \_\_\_\_\_ keep some mashed banana for later.
- 2. In a chilled bowl add 250 ml of cream and start \_\_\_\_\_\_ (better to use an electric whisk). After a few minutes when the cream becomes thicker add 2 tbsp of sugar and keep whisking. The cream is ready when you lift the beater from the cream and it leaves a lazy curvy peak.
- 3. Now prepare yourself for the crumble.

  In a dessert glass, crumble the rest of the \_\_\_\_\_ and place them in a thick layer at the bottom of the glass. Then \_\_\_\_ a layer of whipped \_\_\_\_\_ to cover the biscuits and add another layer of mashed bananas.
- 4. Now place the Canarian crumble layer over gently. Add whipped cream again and add the last crushed banana layer. Then, pour the custard all over and \_\_\_\_\_ with a dollop of whipped cream and a wafer. Scatter a pinch of cinnamon on the top to finish.

cream	bananas	beat	bake	add	decorate	whisking
bowl	boil	chop	condensed	cinnamon	biscuits	mix

