



# **BANOFFEE FILLO GALETTES**

A Wasty recipe brought to you by  
OzHarvest and Antoniou Fillo Pastry

# BANOFFEE FILLO GALETTES

## INGREDIENTS

*Makes 1 galette*

1 banana  
lime or lemon juice  
4 tbsp soft brown sugar  
2 sheets Antoniou Fillo Pastry  
30g butter, melted

## FIGHT FOOD WASTE TIPS

### Use ingredients up

This is a great recipe for bananas that are on their way out and maybe a little brown.

### Cook with what you have

Get resourceful with what you have in the fridge or in the fruit bowl instead of shopping for excessive amounts of ingredients.

## METHOD

*For this Fillo Pastry recipe, take your fresh Fillo Pastry out of the fridge at least 2 hours before use to bring it up to room temperature.*

Cut banana on a diagonal bias in approx. 1 cm chunks. Place in a bowl and squeeze a little lime or lemon juice and set aside.

Preheat your oven to 180°C and line a baking tray with baking paper.

Take one sheet of fillo and brush liberally with butter. Lay another sheet on top and brush with butter again. Cut the two stacked fillo sheets into 4 even rectangles. Stack the rectangles on top of one another to form a star shape.

Spread 2 tbsp of the brown sugar in an even circle in the centre of the fillo stack.

Lay the cut banana pieces in a clockwise circular pattern, to form a circle. Scrunch up the sides of the fillo to form a rustic edge and brush liberally with butter. Add 2 more tbsp of brown sugar on top and bake for 25 minutes or until golden.

Serve immediately with ice cream and a dusting of cocoa powder.

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