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Banoffee pie

Richard:

For this week's podcastsinenglish.com I'm going to be making one of my favourite desserts. Its name comes from the ingredients: banana and toffee. It's banoffee pie. The other ingredients are crushed biscuits and whipped cream. It's very easy to make, it's just as well for me.

So the instructions:

First you grease a dish with butter. Then you crush the biscuits and press them into the dish.

The second stage you need the toffee. This has to be prepared before. You boil a tin of condensed milk for three hours. This turns it into a thick toffee gunk.

You pour this over the biscuit base.

The third stage is to slice the bananas and place them on top of the toffee.

Lastly you whip the cream, adding a bit of sugar and instant coffee and then spread the cream over the top.

Put it in the fridge to set and then enjoy. Absolutely delicious!