

## Banana Cream Pie

Mix Trisco Banana Caramel filling with Décor Up whipped cream (50:50). Pipe or palate into a pre-baked sweet tart shell and decorate with passionfruit.

OR

Fill pre-baked tart shell with Trisco Banana Caramel filling and top with Décor Up whipped cream. Decorate as above.

## Pineapple Cheesecake

Prepare your favorite cheesecake batter. Fold 200g of Trisco Pineapple filling through 1kg of cheesecake batter. Then deposit into a pre-prepared cheesecake base or use as a topping for decoration on top of cheesecake.

## Pineapple Crumble Tart

Spoon a small amount of Trisco Pineapple filling into a small unbaked tart shell. Place around 50g of crumble mixture on top. Bake at 190 deg for 18-20 minutes.

## Pineapple Tart

Place small amount of Trisco Pineapple filling into a pre-baked tart shell. Cover with whipped Décor Up cream and finish off with pineapple flavoured or yellow fondant.

## Banana Caramel Muffins

Mix 200g of Trisco Banana Caramel filling with 1kg of muffin batter. Bake as per recipe instructions.

