



# BANANA AND CHOCOLATE FANTASY FROM MICHA SCHÄRER

## QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Alcohol stable and does not curdle
- Reduces skin formation



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>5</b>	Banana(s)
<b>4 tbsp</b>	Banana liqueur
<b>100 g</b>	Dark chocolate (40-60 % cocoa)
<b>250 g</b>	QimiQ Classic, unchilled
<b>2 tbsp</b>	Powdered sugar
<b>300 ml</b>	Cream, 32% fat
<b>50 g</b>	Almonds, shavings [almond]

## METHOD

1. Halve 4 bananas lengthwise. Lay each half on one plate and drizzle with the banana liqueur. Dice the remaining banana.
2. Chop the dark chocolate and melt in a hot water bath.
3. Whisk QimiQ Classic smooth. Add the chocolate, sifted icing sugar and diced banana and mix well.
4. Whisk the cream stiff and carefully fold into the mixture with a rubber spatula. Spoon over the banana (see photo).
5. Lightly fry the almonds and use to decorate the dessert.