



BANANA CUSTARD FOR CHOCOLATE BANANA CREAM PIE



QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Quick and easy preparation



15



easy

INGREDIENTS FOR 510 G

300 g	QimiQ Cream Base
75 g	Ravifruit Banana Puree, thawed
5 g	Lemon juice
10 g	Corn flour / starch
125 g	Sugar
30 g	Egg yolk(s)

METHOD

1. In a medium saucepan combine QimiQ Sauce Base, banana puree and lemon juice. Mix corn starch with sugar, add to cold liquid mixture and whisk till smooth.
2. Bring to a boil over medium heat, whisking constantly until thick or desired consistency is reached.
3. In a small mixing bowl temper egg yolks with 100 g of banana mixture, return tempered mixture to saucepan.
4. Place saucepan over medium heat while stirring mixture constantly till simmering and remove from heat. Process with immersion blender and cool completely.