



BANANA BREAD

QimiQ BENEFITS

- Baked goods remain moist for longer
- Full taste with less fat content
- Light and fluffy consistency



15



easy

INGREDIENTS FOR 10 G

40 g	QimiQ Cream Base
80 g	Whole egg(s)
204 g	Sugar
8 g	Vanilla sugar
1 g	Salt
40 g	Sour cream 15 % fat
46 g	Butter, melted
340 g	Banana(s), pureed
215 g	Flour
6 g	Baking powder
125 g	Chocolate drops

METHOD

1. Whisk the eggs with the sugar, vanilla sugar and salt until fluffy.
2. Whisk the QimiQ Sauce Base with the sour cream, melted butter and banana puree until smooth and fold into the egg mixture.
3. Mix the sifted flour with the baking soda and fold into the mixture. Add the chocolate drops and mix well.
4. Pour the mixture into the baking sheets and bake in a hot oven at 160° C.