



BANANA AND BUTTERMILK CAKE



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Prevents moisture migration, sponge base remains fresh and dry



15



easy

INGREDIENTS FOR 12 SERVINGS

FOR THE BASE

150 g Digestive biscuits, crumbled

125 g Butter, melted

2 tsp Cocoa powder

FOR THE CREAM

250 QimiQ Whip Pastry Cream, chilled

100 ml Buttermilk

2 Banana(s)

100 g Sugar

1 package Vanilla sugar

1 small pinch(es) Cinnamon, ground

2 Lemon(s), juice and finely grated zest

100 ml Whipping cream 36 % fat, whipped

Coconut flakes, to sprinkle

METHOD

1. For the base: mix the biscuit crumbs with the melted butter and cocoa powder.
2. Place a baking frame on a baking tray lined with parchment paper. Press the biscuit mixture firmly into the baking frame.
3. For the cream: Whip the cold QimiQ Whip Pastry Cream with the whipping cream until completely smooth.
4. Place the buttermilk, bananas, sugar, vanilla sugar, cinnamon, lemon zest and lemon juice into a mixing bowl and blend with an immersion blender until smooth.
5. Add the buttermilk mixture to the QimiQ mixture and mix well.
6. Spread the cream over the biscuit base and allow to chill for approx. 4 hours.
7. Sprinkle the cake with dessicated coconut and decorate as required.