



# BANANA CARPACCIO WITH MAPLE SYRUP AND RUM SAUCE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE SAUCE

**125 g** QimiQ Classic, unchilled

**125 ml** Maple syrup

**80 ml** Rum

**125 g** Natural yoghurt

**4** Banana(s)

Lemon juice

Cinnamon and sugar mixture

### TO DECORATE

Chocolate flakes

Lemon balm

## METHOD

1. For the sauce, whisk QimiQ Classic smooth. Add the maple syrup, rum and yoghurt and mix well.
2. Finely slice the banana and drizzle with lemon juice.
3. Arrange the banana slices on 4 dessert plates, sprinkle with the cinnamon and sugar mixture and drizzle with the sauce.
4. Decorate with chocolate flakes and lemon balm leaves.