



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.