



# BANANA SLICES (THERMOMIX)



## QimiQ BENEFITS

- Glazes do not break when cut
- Easy and quick preparation
- No additional gelatin necessary
- Creamy pleasure with less fat



## Tips

Decorate with caramel sauce.

## INGREDIENTS FOR 12 PORTIONS

### FOR THE SPONGE CAKE BASE

5	Egg(s), getrennt
1 pinch(es)	Salt
130 g	Oil
130 g	Water
220 g	Sugar
	Vanilla sugar
250 g	Flour
1 tsp	Baking powder

### FOR THE TOPPING

5 tbsp	Apricot jam
8	Banana(s), chopped

### FOR THE CREAM

500 g	QimiQ Classic Vanilla, unchilled
250 g	Whipping cream 36 % fat
80 g	Sugar

### FOR THE GLAZE

250 g	QimiQ Classic, unchilled
200 g	Cooking chocolate, in Stücken
60 g	Butter, in Stücken

## METHOD

1. Preheat oven to 180 °C (convection oven).
2. For the sponge cake base: Insert the stirring attachment into the mixing bowl.
3. Beat the egg whites with salt for 4 minutes / speed 3.5 until stiff. Remove the beater and transfer the beaten egg whites.
4. Place the oil, water, sugar, vanilla sugar and egg yolks in the mixing bowl, mix for 20 sec./speed 3.5.
5. Add flour and baking powder and mix for 30 sec/step 3.
6. Replace the stirring attachment, set for 15 sec/step 3 and add the beaten egg whites while running over the lid and gently fold in.
7. Put the dough on a prepared baking tray with baking paper and baking frame.
8. Bake in preheated oven for about 18 minutes and let cool.

9. Brush the cooled base with jam and cover densely with the bananas.
10. For the cream: Place the whisk attachment in the mixing bowl. Add the whipped cream, whip on speed 3.5 while observing and transfer. Add the uncooled QimiQ Classic Vanilla to the mixing bowl and whisk on speed 4 for 7 seconds until smooth. Add the sugar and mix again for 8 sec./speed 3. Add whipped cream, mix for 5 sec./speed 2. Remove whisk attachment. Spread the cream on the bananas. Cool thoroughly. Clean mixing bowl.
11. For the chocolate glaze: Place the chocolate in the mixing bowl and grind for 10 sec./speed 8. Add the uncooled QimiQ Classic and butter and melt for 3 min/50 °C/step 3. Allow to cool for 10 min., then spread over the cream. Allow to cool again until the icing is firm.