



STRACCIATELLA CREAM WITH MARINATED BANANAS

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Stable consistency
- Less mascarpone required



15



easy

INGREDIENTS FOR 4 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

FOR THE BANANAS

200 g Banana(s), sliced

30 ml Lemon juice

30 ml Orange juice

30 ml Batida de Coco

20 g Sugar

FOR THE CREAM

100 g Dark chocolate (40-60 % cocoa), finely chopped

250 g QimiQ Classic, room temperature

150 g Mascarpone

80 ml Milk

50 g Sugar

1 sachet(s) Vanilla sugar

200 ml Heavy cream 36 % fat, beaten

METHOD

1. Mix the liquids and sugar together and use to marinate the bananas.
2. For the cream, blend the QimiQ Classic, mascarpone, milk, sugar and vanilla sugar until smooth. Fold in the chopped chocolate and whipped cream.
3. Layer the banana and cream alternately in 4 dessert glasses and chill.