



BANANA AND CHOCOLATE FANTASY FROM MICHA SCHÄRER

QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Alcohol stable and does not curdle
- Reduces skin formation



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easy

INGREDIENTS FOR 4 PORTIONS

5	Banana(s)
4 tbsp	Banana liquor
100 g	Dark chocolate (40-60 % cocoa)
250 g	QimiQ Classic, room temperature
2 tbsp	Powdered sugar
300 ml	Cream, 32% fat
50 g	Almonds, shavings

METHOD

1. Halve 4 bananas lengthwise. Lay each half on one plate and drizzle with the banana liquor. Dice the remaining banana.
2. Chop the dark chocolate and melt in a hot water bath.
3. Whisk QimiQ Classic smooth. Add the chocolate, sifted icing sugar and diced banana and mix well.
4. Whisk the cream stiff and carefully fold into the mixture with a rubber spatula. Spoon over the banana (see photo).
5. Lightly fry the almonds and use to decorate the dessert.