



BANANA AND COCONUT CREAM SLICES



QimiQ BENEFITS

- Quick and simple preparation
- Firmer and more stable fillings
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 1 BAKING TRAY

1 Pale sponge base

FOR THE COCONUT CREAM

125 g QimiQ Classic, room temperature

30 g Sugar

3 tbsp Coconut liquor

30 g Coconut flakes

100 ml Whipping cream 36 % fat, beaten

FOR THE BANANA CREAM

250 g QimiQ Classic, room temperature

2 Banana(s)

50 g Sugar

1 package Vanilla sugar

Lemon juice

100 ml Whipping cream 36 % fat, beaten

FOR THE CHOCOLATE ICING

125 g QimiQ Classic

125 g Chocolate

METHOD

1. Bake the sponge base. Allow to cool and cut into two layers.
2. For the coconut cream: whisk the unchilled QimiQ Classic smooth. Add the sugar, coconut liqueur and coconut and mix well. Fold in the whipped cream.
3. Spread the coconut cream onto one sponge base, top with the second base and allow to chill.
4. For the banana cream: whisk the unchilled QimiQ Classic smooth. Mash the bananas with a fork, add the sugar, vanilla sugar and lemon juice and mix well. Fold in the whipped cream.
5. Spread the top layer of the slices with banana cream and allow to chill for approx. 4 hours.
6. For the chocolate icing, melt the QimiQ Classic and chocolate together over steam. Allow to cool, spread on the banana cream and chill well (until the icing has set).