

BANANA CUSTARD FOR CHOCOLATE BANANA CREAM PIE



QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Quick and simple preparation





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INGREDIENTS FOR 510 G

| 300 g | QimiQ Sauce Base |
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| 75 g | Ravifruit Banana Puree, thawed |
| 5 g | Lemon juice |
| 10 g | Corn starch |
| 125 g | Sugar |
| 30 g | Egg yolk(s) |

METHOD

- 1. In a medium saucepan combine QimiQ Sauce Base, banana puree and lemon juice. Mix corn starch with sugar, add to cold liquid mixture and whisk till smooth.
- 2. Bring to a boil over medium heat, whisking constantly until thick or desired consistency is reached.
- 3. In a small mixing bowl temper egg yolks with 100 g of banana mixture, return tempered mixture to saucepan.
- 4. Place saucepan over medium heat while stirring mixture constantly till simming and remove from heat. Process with immersion blender and cool completly.