



CHOCOLATE BANANA CREAM PIE



QimiQ BENEFITS

- High stability despite light consistency
- One bowl preparation
- Creamy indulgent taste with less fat
- Acid stable and does not curdle
- Freezer stable
- Real dairy cream product, cannot be over whipped
- Quick and simple preparation
- Can be frozen and defrosted without loss of quality



25



easy

INGREDIENTS FOR 1 PIE(S) Ø 8 INCHES

FOR THE SPONGE BASE

6	Egg(s)
180 g	Sugar
1 sachet(s)	Vanilla sugar
pinch(es)	Salt
100 g	AP Flour, plain
80 g	Corn starch
30 g	Butter, melted

FOR THE CHOCOLATE MARQUISE

100 g	QimiQ Whip, chilled
150 g	QimiQ Classic
200 g	Valrhona Milk Chocolate Feves 40 % Jivara, melted

FOR THE BANANA CUSTARD

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

FOR THE BANANA CUSTARD MOUSSE

100 g	QimiQ Whip, chilled
100 g	Banana(s), sliced
10 g	Lemon juice

FOR THE VANILLA CHANTILLY

300 g	QimiQ Whip, chilled
50 g	Sugar
100 g	Half and half cream
20 g	Nielsen-Massey Bourbon Vanilla Paste

METHOD

1. For the sponge base: Preheat the oven to 370° F/190° C (conventional oven). Whisk the eggs, sugar, vanilla sugar and salt until fluffy. Sift the flour and corn starch together. Fold into the egg mixture with the melted butter. Line a loose bottomed baking tin with baking paper. Pour the cake mixture into the cake tin and bake for approx. 35 minutes.
2. For the chocolate marquise: Whisk the cold QimiQ Whip and cold QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the melted chocolate and continue to whisk until the required volume has been achieved.

3. For the banana custard: 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. Bring to a boil over medium heat, whisking constantly until thick or desired consistency is reached.
4. In a small mixing bowl temper egg yolks with 100 g of banana mixture, return tempered mixture to saucepan. Place saucepan over medium heat while stirring mixture constantly till simmering and remove from heat. Process with immersion blender and cool completely.
5. For the banana custard mousse: Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the mixture is completely incorporated (especially the bottom and sides of bowl). Add the banana custard and continue to whip until the required volume has been achieved. Toss banana slices in lemon juice and then fold gently into custard mousse.
6. For the Vanilla Chantilly: Lightly whip the cold QimiQ whip and sugar until completely smooth, ensuring the entire mixture is incorporated (especially from bottom and sides of bowl). Add the remaining ingredients and continue to whip until the required volume has been achieved.
7. To construct the gateau: Cut a 9-inch circle of sponge base and place inside 9-inch cake ring with 10-inch cardboard cake disk underneath. Pour in layer of Chocolate Marquise over sponge base and chill for 1 hour.
8. Spoon in Banana Custard Mousse and spread evenly over the layer of Chocolate Marquise.
9. Top with Vanilla Chantilly Cream and spread smooth. Chill for at least 4 hours, preferably over night.