BANANA AND BUTTERMILK CAKE

🕐 15   🔥 easy

INGREDIENTS FOR 12 SERVINGS

FOR THE BASE

150 g	Graham crackers, crumbled
125 g	Butter, melted
2 tsp	Cocoa powder

FOR THE CREAM

250	QimiQ Whip, chilled
100 ml	Buttermilk
2	Banana(s)
100 g	Sugar
1 package	Vanilla sugar
1 small pinch(es)	Cinnamon, ground
2	Lemon(s), juice and finely grated zest
100 ml	Whipping cream 36% fat, beaten
	Coconut flakes, to sprinkle

METHOD

1. For the base: mix the biscuit crumbs with the melted butter and cocoa powder.
2. Place a baking frame on a baking tray lined with parchment paper. Press the biscuit mixture firmly into the baking frame.
3. Für die Creme: QimiQ Whip Konditorcreme gemeinsam mit dem Schalgobers aufschlagen.
4. For the cream: place the buttermilk, bananas, sugar, vanilla sugar, cinnamon, lemon zest and lemon juice into a mixing bowl and blend with an immersion blender until smooth.
5. Whisk the unchilled QimiQ Classic smooth. Add the buttermilk mixture and mix well. Fold in the whipped cream.
6. Spread the cream over the biscuit base and allow to chill for approx. 4 hours.
7. Sprinkle the cake with dessicated coconut and decorate as required.