

Banana with rum and raisin, caramel salted butter, whipped cream with citrus zest, crumble of speculoos

Recipe for 4 persons

Description

A marriage of alcohol, salt, sugar and sourness. All combined in a beautifully simple dessert.

Note

You can always replace the bananas with whatever fruit is in season.

Ingredients

Flambéed banana

- 2 Unit(s) Banana
- 50 Gr Butter
- 40 Gr Brown sugar
- 2 Tbsp Raisins blonds
- 1 Pinch(es) Cinnamon powder
- 1 Unit(s) Star anise
- 35 Ml Amber rum

Salted butter caramel

- 100 Gr Sugar
- 25 Gr Butter
- 100 Ml 35% cooking cream
- 1 Pinch(es) Sea salt flakes

Whipped cream

- 300 Ml 35% whipping cream
- 30 Gr Sugar
- 1 Unit(s) Vanilla bean
- 1 Unit(s) Lime
- 1 Unit(s) Orange
- 1 Unit(s) Lemon

Speculoos crumble

- 200 Gr Speculoos biscuits
- 35 Gr Melted butter
- 20 Gr Sugar

Preparation

- Preparation time **20 mins**

Plating

On a flat plate, place a half banana on the side, parallel to the side.

With the help of a pastry pouch, make nice balls of citrus whipped cream on top.

Zest the citrus directly on the whipped cream and then gently garnish along the side of the banana with the speculoos crumble.

Add the raisins with the banana's cooking jus.

Speculoos crumble

Crumble the cookies with the help of a food processor then add the melted butter and sugar, and

blend again. Transfer to a mixing bowl or baking sheet and set aside on the counter.

Citrus whipped cream

Whip the 35% cream in a cold bowl with a whisk (the colder the cream the easier it is to whip)

From the start, add the sugar and the scraped seeds from your vanilla bean.

Once whipped, place in the fridge.

Zest the citrus and set aside until ready to serve.

Salted butter caramel

In a sauce pot, start cooking the sugar until golden. Add the butter and mix. Add the warm cream, mix well and then bring to a boil for about 2 minutes, or until it becomes nice a homogenous. Ideally, pass the sauce through a fine mesh sieve.

Flambéed bananas

Place the raisins with the rum in a mixing bowl.

Peel your bananas and cut them lengthwise in 2.

In a skillet, melt the butter and add the brown sugar. Once the sugar makes bubbles, place the bananas in the skillet, flat side down.

Pour the raisin and rum mix on top. With a lighter, flambée the bananas. Make sure not to overcook them. It should take less than a minute.

Remove the bananas and save the cooking liquid with the raisins.

Bon appétit!