

Chocolate and banana pie, chocolate sauce.

Recipe for Tapas

Description

Creamy chocolate ganache, dark chocolate crumble, caramelised banana compote.

Note

Try to prepare the crumble a day in advance. Let it dry over night. It will be more crunchy!

Ingredients

rfrf

- 115 Gr Butter
- 95 Gr Sugar
- 115 Gr Almond powder
- 100 Gr Flour
- 20 Gr Cocoa powder

fcfe

- 350 Ml 35% cooking cream
- 200 Ml Dark chocolate
- 1 Clove(s) Madagascar vanilla

fefce

- 2 Unit(s) Banana
- 50 Gr Butter
- 50 Gr Brown sugar

ecfecf

- 200 Ml Water
- 75 Ml Sugar
- 50 Gr Cocoa powder

Preparation

- Preparation time **30 mins**

Cocoa crumble

Cut the butter in cubes, sift the flour and the cocoa powder. In a bowl add those ingredients with sugar and almond powder. Mix to get paste lumps. Spread the lumps on a baking tray and bake in the oven for about 15 minutes, stirring every 5 minutes.

Dark chocolate cream

Bring the cream to a boil with the vanilla seeds. Pour the warm cream over dark chocolate and gently stir. Pour the mix in little glass jars and put aside in the fridge.

Dark chocolate sauce

Bring to a boil all the ingredients. Bring down the heat and let it simmer for 5 minutes to thicken the sauce. Keep aside in the fridge.

Banana compote

Slice the bananas. Melt the butter with the sugar in a hot pan. When the sugar starts to caramelize add the bananas and cook for 2 minutes. Store the compote in the fridge.

Dressing the jars

In the little glass jars filled up with chocolate cream, add the bananas compote, then the chocolate

sauce then the crumble.

Bon appétit!