

# Dulce de Leche bomb, chocolate crumble, pecan nuts, banana compote, sea salt vanilla ice cream |

Recipe for 4 portions

## Description

Light and flavourfull, enjoy the moment with your friend. A dessert they'll remember for a long time.

## Ingredients

### Chocolate crumble

- 50 Gr Almond powder
- 50 Gr Hazelnut powder
- 75 Gr Sugar
- 30 Ml Water
- 10 Gr Cocoa powder

### Banana compote

- 50 Gr Sugar
- 50 Gr 35% cooking cream
- 20 Gr Butter
- 1 Unit(s) Banana
- 1 Unit(s) Lime juice
- 1 Pinch(es) Sea salt flakes

### Caramelized pecan nuts

- 25 Gr Sugar
- 25 Ml Water
- 50 Gr Pecan

### Dulce de Leche foam

- 50 Ml Milk
- 50 Ml 35% whipping cream
- 40 Gr Egg yolk
- 100 Gr Dulcey chocolate
- 1 Unit(s) Cartridge no2

## Plating

- 4 Scoop(s) Vanilla ice cream
- 4 Pinch(es) Sea salt flakes
- 25 Gr Cocoa powder

## Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **375 F°**

### Chocolate crumble

In a pot, pour the water then the sugar avoiding touching the sides. Bring to a boil at high heat for 3 minutes.

Remove from heat, add almond powder, hazelnuts and cocoa powder.

Mix well with a wooden spoon.

Spread on a tray and let cool down the powder

### Banana compote

Cut the banana in cubes, press the lime juice.

Make a caramel with the sugar, then add the butter and the cream.

Add the bananas and the lime juice and let simmer until the texture is reminiscent of that of a compote

Add some fleur de sel

### Caramelized pecans

Bring water and sugar to a boil, allow 3 minutes and add the pecans, mix and remove from heat.

Pour on a tray cover with a baking sheet and let cool down

### Dulche de Leche foam

In a pot, bring the milk and the cream to a boil.

Beat the egg yolks with 2 spoons of Dulche de leche. Then add the mixture to the milk and cream.

Cook and mix non stop until you reach 84°C (until the mixture sticks to the spoon).

Pour through a strainer, let cool down, pour in a siphon and add 2 gas cartridge in it.

Lay down in the fridge for at least 1 hour before using it.

### Plating

In a bowl, add some chocolate earth in the bottom, cover a a scoop of vanilla ice cream and some fleur de sel.

Add some banana compote and the pecans. Finish with the foam of dulce the leche and some cocoa powder.

**Bon appétit!**