

SOFT BANANA CAKE WITH YOGURT SORBET AND CHICORY GLAZE

Yield: 12 Portions

Ingredients	Amounts
Soft Banana cake	
Butter	55 g
Sugar	75 g
Demerara sugar, ground fine	40 g
Egg yolks	3 ea
Flour	50 g
Nutmeg	pinch
Salt	2 g (1/4 tsp)
Banana puree	140 g
Lemon juice	25 g
Milk	200 g
Sour cream	40 g
Egg whites	3 ea
Sugar	30 g
Cream of tartar	pinch

Method

1. Cream butter and sugar. Add egg yolks, alternating with the dry ingredients. Add the banana puree, lemon juice, then the milk.
2. Make a soft peak meringue from egg whites, remaining sugar and cream of tartar. Fold into the banana mixture.
3. Pour mixture into buttered and sugared ramekins. Bake in a water bath at 300°F for 30 minutes, no lid.

Yogurt Sorbet

Greek Yogurt	400 g
Sugar	150 g
Water	150 g
Banana puree	40 g
Lemon juice	10 g

4. Combine ingredients with an immersion blender. Process mixture in the ice cream machine.

Pecan Dentelle:

Butter, melted and cooled	30 g
Corn syrup	10 g
Sugar	40 g
Pecans, chopped	40 g

5. Combine all ingredients and refrigerate. Pipe out ½" diameter drops into shallow tart tins. Bake at 350°F until golden, about 10 minutes.

Chicory Brown Sugar Sauce

Cream	120 g
Chicory coffee	20 g
Brown sugar	40 g
Salt	1/8 tsp
Butter	30 g
Vanilla extract	½ tsp.

6. Infuse cream with chicory, then strain. Measure out 60 g of infused liquid. Bring to a simmer with brown sugar and salt, then whisk in cold butter. Add vanilla.

Tulip Cookie

Butter, softened	45 g
Powdered sugar	53 g
Trimoline	32 g
Egg whites	24 g
Flour	52 g

7. Lightly cream butter and powdered sugar. Add the trimoline. Stir in the egg whites, then the flour to make a smooth paste. Chill briefly before using. Bake at 350°F. Immediately shape while cookies are hot.