Recipe

Bahamas



Ingredients

	g
Chocolate Sponge	
Tegral Biscuit Dark BanoPuratos	300
Eggs	225
Water	30
Banana Mousse	
Cream	200
Sugar	20
Ripe bananas	200
Milk Chocolate	400
Gelatine mass	40
Semi-whipped cream	400
Chocolate Glaze	
Belcolade Milk Chocolate CT 03X5	300
Belcolade Dark Chcoolate CT B504	250
Cream 35%	500
Sugar	75
Glucose	75

Working Method

Mix all ingredients using a whisk attachment for 8 minutes. Pour in a mold until ¾ of it, bake in a deck oven for 35 minutes at 180°C. Remove to a wire rack to cool down.

Boil the cream and sugar and poor over ripe bananas and melted milk chocolate, add the gelatin mass and incorporate all in the semi-whipped cream when it reaches 35°C.

Use 2 bananas' ripe for filling.

Finally, for the glazing, bring the cream and sugar to a simmer, then poor over the chocolate and glucose. Emulsify using a hand mixer glaze at 35°C.