



Banana peanut cup

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Pastry chef



Banana cheesecake

Cream Cheese:	529g / 18.6oz
Eggs:	132g / 4.6oz
Sugar:	79g / 2.8oz
Passion Fruit puree 90%: ☉	33g / 1.16oz
Banana puree 100%: ☉	99g / 3.49oz
Gelatin mass x6:	26g / 0.9oz

- Reheat the Cream Cheese in the microwave to have a soft texture.
- Add the eggs, sugar, Banana puree and Passion Fruit puree.
- Blend and pour into a stainless steel bowl.
- Cover with 2 layers of plastic film and cook in a water bath, then bake at 120°C / 248°F, fan 2, 45 min, 0%.
- Add the gelatin mass and blend.
- Pipe into the verrines and freeze.

Banana confit

Banana puree 100%: ☉	276g / 9.7oz
Passion Fruit puree 90%: ☉	72g / 2.5oz
Sugar:	18g / 0.63oz
NH Pectin:	4.1 / 0.14oz

- Heat the purees at 40°C then add the sugar / pectin.
- Bring to a boil.
- Pour into the verrines.

Quick 70/30 peanut praliné

Roasted peanuts:	350g / 12.3oz
Sugar:	150g / 5.29oz

- Roast the peanuts at 150°C for about 20/25 min.
- Cook sugar until it caramelized. Pour over a silpat.
- Allow to cool down.
- Grind the caramel as a powder in the Robot Coupe.
- Add the roasted peanuts and finish grinding.



INSPIRATION

Peanut rice crunchy

Alunga 41% milk chocolate:	44g / 1.55oz
Cocoa butter:	22g / 0.78oz
Peanut praliné 70%:	95g / 3.35oz
Fleur de sel:	0.9g / 0.03oz
Puffed rice:	61g / 2.15oz
Feuilletine:	26g / 0.9oz
Toasted chopped peanuts:	31g / 1.09oz

- Melt the milk chocolate and cocoa butter at 35°C / 95°F.
- Add the peanut praliné and the crunched fleur de sel.
- Finish with the feuilletine and puffed rice.
- Make some small rocks on a parchment paper and freeze.

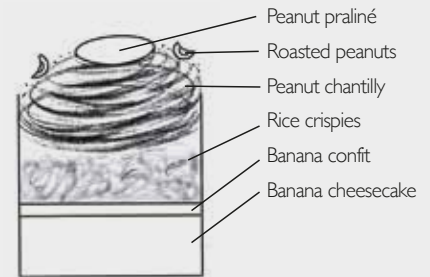
Mascarpone peanut praliné chantilly

Cream #1:	139g / 4.9oz
Gelatin mass x6:	12g / 0.42oz
Mascarpone:	46g / 1.6oz
Cream #2:	208g / 7.33oz
Peanut praliné:	94g / 3.3oz

- Heat the cream #1 with gelatin mass around 60°C / 140°F.
- Pour over the mascarpone and blend.
- Add the cream #2 and praliné then blend one more time.
- Chill before using.

Recipe and assembly for 16 pcs:

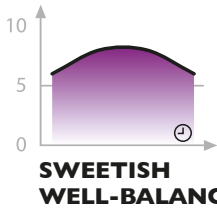
- Pipe the **Banana cheesecake** at the bottom of the cup then let set in the freezer.
- Cast the **Banana confit** then let set again.
- Add the **rice crispies** then pipe the **chantilly**.
- Create a cavity with a warm Parisian spoon.
- Pipe the **peanut praliné**.
- Decorate with the **roasted peanuts** and some grated dark chocolate.



The Chef's tip

“ Those recipes were designed for a verrine. By increasing slightly the gelatin it can be a “petit gâteau”. ”

BANANA puree 100%



PASSION FRUIT puree 90%



LA
Fruitière
du Val Evé®
THE TASTE, NATURALLY