

## *American time*



*For 12 individual cakes*

### **Bananabread:**

100g eggs  
100g sucre  
50g glucose  
40g inverted sugar  
125g bananas  
60g butter  
25g oil  
8g baking powder  
250g flour  
2g sea salt  
50g caramelised peanut

*Whisk together the eggs, sugars and mixed bananas.  
Emulsify with oil and butter at 40 ° C  
Add the sifted flour and baking powder.  
Finish with the caramelized peanuts and the fleur de sel.  
Mold directly.  
Bake at 165 ° C.*

### **Soft caramel :**

125g cream  
½ vanilla pod  
75g glucose  
75g sugar  
35g butter  
1g sea salt

*Boil the cream with the vanilla, let infuse 30 mintes at least.  
Melt the glucose in the pan, add the sugar in three time.  
Realise a clear caramel, add the cream.  
Cook to 112°C.  
Let warm the caramel and add the butter and the salt.*

### *Peanut butter mousse :*

140g milk

70g cream

21g powdered milk

30g egg yolks

52g sugar

35g gelatin mix

100g peanut butter

200g whipped cream

*Boil milk, cream, and milk powder.*

*Mix the egg yolks with the sugar.*

*Cook the cream at 85°C. Add the gelatin and peanut butter.*

*Cool directly to 30 ° C.*

*Smooth the bavaroise and stir in the whipped cream.*

### *Dulcey spray :*

150g Dulcey couverture

150g cocoa butter

*Melt the couverture and the cocoa butter to 45°C, mix, sift and spray directly.*

### *Assembly :*

*Cut about 12 4 cm diameter bananabread discs, pipe some caramel in the center.*

*For the entremets, make a reverse assembly, pipe the mousse up to 70% of the "twister" mold of Pavoni, line the edges, place the sponge with the caramel, smooth and then freeze.*

*Unmold frozen desserts, spray with the Dulcey spray gun.*

*Lightly powder with gold powder using a blush brush to bring out the edges of the mold.*

*Decorate the cupcakes with gold powdered chocolate needles and gears, a piece of roasted peanut and a piece of gold leaf.*

