

## *Milky banana*



*For 12 individual cakes*

### ***Pate sable :***

*150g butter  
1g sea salt  
100g icing sugar  
25g almond powder  
50g eggs  
250g flour*

*Cut butter into little cubes.  
Mix all the ingredients except the eggs into a powder.  
When the powder is really homogeneous, add the eggs.  
Mix gently to obtain a homogeneous dough.  
Film the dough and let cool in the fridge.*

### ***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.*

### Banana confit :

300g banana puree  
37g sugar  
37g glucose  
7g NH pectine  
7g sugar

Heat the banana puree with sugar and glucose.  
Add the sugar mixed with the pectin.  
Bring to the boil for 30 seconds then pour into an insert and spiral mold.

### Jivara whipped ganache :

125g cream  
12g glucose  
12g inverted sugar  
175g Jivara 40% couverture  
300g cream

Boil the cream with sugars.  
Pour on Jivara couverture. Mix with the hand blender.  
Add the second cream weighing and mix it. Let it cool one night.  
The next day, whip the cream to the consistence you want.  
Use directly

### Jivara spray :

150g Jivara couverture  
150g cocoa butter

Melt the milk chocolate and the cocoa butter to 45°C, mix, sift and spray directly.

## Assembly :

Cut out 12 4cm diameter bananabread discs.

For the entremets, make a reverse assembly, pipe the mousse in the "stone" mold of silikomart, line the edges, then place the banana confit insert.

Pipe a dot of mousse then place the cookie. Smooth and freeze.

Unmold the frozen dessert, spray with the milk spray gun.

Place a yellow sprayed spiral on the dessert, then a curved disc of milk chocolate. Coat (or in the absence of a coating brush with lemon juice) a thin slice of banana, place on the spiral, finish by adding a few pieces of gold leaf.

