

Verrine with light cream with banana and passion fruit, dulce de leche, speculos crackers - Virtual Workshop Version

Recipe for 2

Description

A much appreciated Argentinian desert, easy and quick, with moderation.

See below for our vegan friends.

Note

Vegan option

Vegan chantilly

Pour the coco cream in a bowl and whisk it for 2 minutes. Add the icing sugar, vanilla sugar and the *Chantibio**, still whisking. Once it starts to thicken up nicely, place in the fridge.

*Chantibio (in vegan markets) + Coco cream (in pretty much any market)

The Dulce de Leche can be replaced with vegan peanut butter.

Ingredients

Light cream with passion fruit and banana

- 1 Unit(s) Banana
- 3 Unit(s) Passion fruit
- 1 Unit(s) Lime
- 237 Ml 35% whipping cream
- 8 Unit(s) Speculoos biscuits
- 1 Tbsp Icing sugar
- 2 Tbsp Dulce de leche (milk jam)

Preparation

- Preparation time **20 mins**
- Resting time **30 mins**

To prepare before class

Material

Place a mixing bowl in the fridge for the whipped cream.

Make sure all of your ingredients are measured, keep the banana at room temperature.

Ingredients

1 mixing bowl, fork and whisk

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Prep with the chef

Zest the lime and press half of it's juice.

Purée

In a mixing bowl, mix and squish the banana with a fork, add the lime juice and zests. Add the inside of the passion fruits and some of it's juice.

Chantilly

Take your bowl out of the fridge, add the icing sugar in with the cream. Whisk until you have a nice and firm cream.

Final mix

All we need to do now, is mix the chantilly with the banana purée and the passion fruit.

Mix until homogenous.

Verrine dressing

Start by applying a foundation of banana/passion fruit cream in the verrine. Crumble up the Graham crackers, then add some on the cream, keeping some for decoration.

Then, add a dash of dulce de leche, cover with cream, then decorate the top as you wish.

Bon appétit!