Creamy banana-caramel dessert

Make these delicious banana-caramel dessert to complement your dinner. This dessert is made with the FunCakes mix for Banana Bavarois and the FunCakes flavouring Creamy Caramel.

Boodschappenlijstje

Patisse Silicone Spatula 27cm

P10308
€2.65

FunCakes Mix for Crème Pâtissière 500g

F10150
€6.25

FunCakes Mix for Enchanted Cream® 450g

F10130
€7.35

FunCakes Decorating Bags 30cm pk/10

F85100
€3.25

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FunCakes Sugar Pearls Medium Metallic Gold 80g

F51650

€4.52

FunCakes Flavour Paste Creamy Caramel 100g

F56160

€5.75

Other materials:

- 4 bananas
- 500 ml whipping cream
- 120 + 250 + 100 ml water
- Caramel sauce (can)
- 100 ml milk
- Glasses

Whip the cream until slightly thickened. Mix 100 gram banana bavarois mix with 120 ml water and fold this mixture directly gently through the whipped cream. Mix 100 gram of crème pâtissière mix with 250 ml of water and whip the cream with a whisk or mixer about 5 minutes until smooth. Let the cream stiffen.

Mix 150 gram Enchanted cream with 100 ml milk and 100 ml water and 3 minutes at high speed. Add the creamy caramel flavouring. Cut the banana in slices. Heat the caramel sauce shortly, so it becomes liquid.

Put a layer of crème pâtissière and then banana slices in a glass, then a layer of caramel sauce, a layer of bavarois and on top a swirl of enchanted cream. Decorate it with the chocolate curls, golden pearls and the sugarbites.