

# Banana in Its Own Skin, Coffee Ice Cream, Chocolate Soil, Toffee Popcorn

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## *Servings:*

### *Ingredients Banana:*

150g	Banana
375g	Cream
200g	Cream
45g	Sugar
180g	Egg Yolk
25g	Sugar (to be mixed with the Egg Yolk)
35g	Banana Compound
20g	Lemon Juice

### *Equipment:*

## *Method:*

1. In a Foil Bag Roast the Bananas in the skin until completely soft and black
2. In a pan put the Roast Banana flesh, cream, Milk and Sugar, bring to the boil, once boiled leave to cool.
3. Place into a air tight container and leave to infuse overnight
4. Place the Banana mix into a pan, bring back to the boil
5. Whisk together the sugar and yolk
6. Pour the hot banana mix onto the sugar and yolk whisking until all incorporated.
7. Add the lemon juice and banana compound mix well
8. Strain through a sieve
9. Pour the mix into a bowl, place in the oven at 98°c for 20 -30 minuets until set

### *Ingredients Coffee Ice Cream: :*

520g	Milk
150g	UHT
25g	Glucose
10g	Crushed Coffee Beans
2	Shots of Espresso (Strong)
80g	Egg Yolk
80g	Sugar
3g	Stab 2000
50g	Milk Powder

### *Equipment:*

### *Method:*

- Bring to the boil the milk, UHT, Glucose & crushed coffee beans, one boiled remove from the stove and leave to cool, vac pack and leave to infuse over night.
- Place the infused coffee milk into a pan, add the espresso shot and bring back to the boil
- Mix together the stab 2000 & milk powder
- Whisk in the milk powder and stab 2000 to the coffee milk
- Whisk the sugar and egg yolks together
- Pour the coffee milk onto the eggs and sugar, whisking all the time until all incorporated.
- Return back to the pan until 86c
- Pass, cool & churn

### *Ingredients Chocolate Soil:*

200g	Sugar
75g	Water
80g	Chocolate 80%
20g	Hazelnut

### *Equipment:*

### *Method:*

1. Boil the sugar and water until it reaches 135°C
2. Mix in the chocolate, keep mix until the chocolate turns to a crumble
3. Remove from the pan and mix in the hazelnut oil

### *Ingredients Toffee Popcorn*

160g	Sugar
15g	Water
Dash	Lemon Juice
50g	Plain Popcorn
5g	Cold Butter
Pinch	Maldon Sea Salt

### *Method:*

1. In a Pan boil the sugar, water and lemon juice, take until a light caramel
2. Whisk in the butter and Sea Salt
3. Pour caramel over popcorn, mix until all caramel coats the popcorn
4. Leave to cool.