



RÉMY COINTREAU

GASTRONOMIE



BANANA CAKE



THE CHEF

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Recipe for 5 cake moulds, 22 cm long and 4 cm wide

Composition: Banana cake dough, hazelnut dacquoise, Mount Gay® syrup

1. BANANA CAKE DOUGH

- 160 g butter
- 230 g brown sugar
- 125 g whole eggs
- 300 g ripe bananas (mashed)
- 25 g lemon juice
- 250 g flour
- 10 g baking powder
- 2 g nutmeg powder
- 2 g salt
- 300 g ripe bananas (sliced)
- 25 g lemon juice
- 40 g brown sugar
- Total weight: 1469 g

Mix the softened butter and brown sugar. Gradually add the eggs, the previously mashed bananas with the lemon juice, and finally the sifted mixture flour, baking powder, nutmeg, salt. Fill the cake moulds covered with oven paper 1/3 of their height, or 290 g of cake dough, then place banana slices on top, previously macerated in the lemon juice and brown sugar. Bake in a ventilated oven at 150°C for about 20 minutes. Prepare the dacquoise for the second part of cooking.

2. HAZELNUT DACQUOISE

- 120 g egg whites
- 95 g caster sugar
- 95 g roasted hazelnut powder
- 50 g icing sugar
- 25 g flour
- Total weight: 385 g

In the bowl of mixer fitted with paddle attachment, beat the egg whites and stir with the caster sugar. Stir in the dry mixture of hazelnut powder, icing sugar and flour by hand. By using a pastry bag with a St-Honoré nozzle, shape into zig zag on the cake. Sprinkle lightly with icing sugar and cook at 150°C for about 25 minutes.

3. MOUNT GAY® SYRUP

- 300 g syrup with 30°B*
- 125 g water
- 100 g Mount Gay® rum 55%
- Total weight : 525 g

Whisk the ingredients.

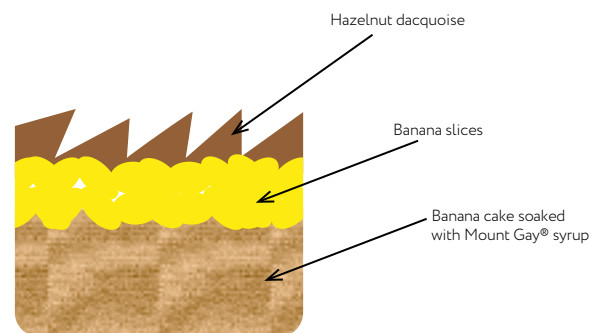
* Syrup with 30°B

- 650 g caster sugar
- 500 g water
- Total weight : 1150 g

In a saucepan, boil water and sugar. Let cool.

4. FINISHING

Out of the oven, let the cakes cool.
Soak the cake base in Mount Gay® syrup.
Sprinkle the top of the cakes with sweet snow.



Click on the image to watch the video