

CHOCO BANANA

Intermediate level

A modern interpretation of a pastry classic, enhanced with crunchy accents and an unconventional presentation. A familiar dessert is transformed into a refined, eye-catching showcase creation.

CAKE DOUGH

Top Cake	1000g	Mix all the ingredients in a planetary mixer fitted with the paddle attachment. Pour the mixture into the appropriate molds and bake at 170°C for approximately 15 minutes.
Butter	500g	
Egg	700g	
PEPITA FONDENTE 1100	300g	
Fresh Banana	400g	

GLAZING

CHOCOSMART CARAMEL CRUMBLE	as neededqb	Dip the base of each individual pastry in Chocosmart Caramel Crumble.

FINAL COMPOSITION

Garnish with the namelaka and finish with a chocolate decoration.

irca GROUP
Extraordinary made simple.