

Sweetpea Patisserie x Lady Qooza
~ Cooking jamming Workshop ~

**Fresh banana chiffon cupcakes with burnt caramel Bavarian
 & crème chantilly, caramelized banana**

Ingredients:

A. Banana chiffon cake: (team of 2)	B. Burnt caramel bavarian: (team of 4)	C. Crème chantilly
2.5 egg whites 1 very ripe large banana 2 egg yolks 2.5 tsp. water 2 tablespoon grape seed oil 50g granulated sugar 70g cake flour 1/4 tsp. baking powder 1/16 tsp. baking soda 1/8 tsp. salt *This quantity makes 8 cakes	50g granulated sugar 1/6 cup whipping cream 1/12 vanilla bean 1/16 tsp. salt 1/8 tsp. fresh lemon juice 1 egg yolks 5g sugar 1/6 cup milk 1 gelatin sheets 3/4 cup whipping cream *This quantity generously fills 16 cakes*	1/2 cup whipping cream 1 tsp. granulated sugar *This quantity tops 8 cakes

Recipe:

A. Banana chiffon cake: (makes 8 cupcakes)

(Preheat oven to 150C)

1. Keep the egg whites chilled in the fridge, puree the banana using a fork, you should have about 1/4 cup banana puree.
2. Whisk together the flour, baking soda and powder, salt and sugar in a large mixing bowl.
3. Mix together the egg yolks and water in another bowl, slowly whisk in the oil, then mix in the banana puree.
4. Pour the yolk mixture into the center of the flour mixture, quickly whisk until thoroughly combined, whisk about 30 seconds.
5. In a grease free bowl, whip up the egg whites until they form firm peak.
6. Carefully pour the mixture from step 4 to the surface of the whipped egg whites, using a large spatula to fold them together, try not to deflate the egg whites.
7. Fill up 8 muffin tins 2/3 full with the batter, bake for about 20 to 25 minutes or until it springs back if gently press it. Let cool completely before un-mold.



B. Burnt caramel Bavarian:

1. Make caramel first: heat sugar over low heat until dissolved, turn heat to high until golden, swirl often for even cooking.
2. Add warmed cream to caramel, it will fizz up. Continue to cook until smooth and add in salt, vanilla seeds and stir in lemon juice. Let it cool.
3. Place egg yolks with 10g sugar and milk in a mixing bowl over a pot of simmering water, keep whisking until mixture is thick and forms ribbon. Add in the softened gelatin sheets, whisk to dissolve. This is pate bombe.
4. Combine the pate bombe with cooled caramel.
5. Whip up 1 1/2 cup cream to soft peak over a bowl of ice cubes. Fold the whipped cream into the mixture in step 4.

C. Crème chantilly:

1. Whip up the cream with the sugar to soft peak, keep chilled.

***For caramelized banana:**

1. Sprinkle sugar generously on top of sliced bananas. Lay them flat on parchment paper.
2. Broil the slices on the top tier of the oven until sugar gets caramelized.

To assemble:

1. Use a sharp knife to cut out a hole from the center of the cupcakes, fill the cavity with the chilled caramel Bavarian, then put the cut out cake back, gently press down a little.
2. Spoon or pipe large dollop of the crème chantilly on each cupcake, decorate with a slice of caramelized banana.

~~Bon Appetite!!~~