

Sweetpea Patisserie x Lady Qooza
~ Cooking jamming Workshop ~

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

Ingredients:

A. Banana chiffon cake:	B. Burnt caramel bavarian:	C. Crème chantilly & Caramelized banana
3 small egg whites 1/2 very ripe banana 2 egg yolks 2.5 tsp. water 2 tablespoon grape seed oil 50g granulated sugar 68g cake flour 3/4 tsp. baking powder 1/16 tsp. baking soda 1/8 tsp. salt	<u>Make the caramel:</u> 50g granulated sugar 1/6 cup whipping cream 1/12 vanilla bean 1/16 tsp. salt 1/8 tsp. fresh lemon juice *Or just use store bought caramel sauce* 1 egg yolks 5g sugar 1/6 cup milk 1 gelatin sheets 3/4 cup whipping cream	1/2 cup whipping cream 1 tsp. granulated sugar ----- Banana slices, Sugar for sprinkling

How to::

A. Banana chiffon cake:

(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.



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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. Pour the batter into the cake pan, bake for about 30 to 40 minutes or until it springs back if gently pressed. Place the pan upside down on cooking rack and 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 3/4 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. Split the chiffon cake into 3 layers, fill between each layer with the caramel Bavarian. Top with a cake layer.
2. Frost the cake with the whipped cream, decorate with slices of caramelized banana.

~~Bon Appetite!!~