

Ti'Banan Flambé

Recipe for 1



Description

A cocktail with island flavors...

Note

Top the glass with a foam of flambéed bananas and add a skewer of flambéed bananas.....

Ingredients

For the cocktail

- 0.50 Oz Lime juice
- 0.75 Oz caramel & cinamon syrup
- 1.50 Oz 3 rivières rhum
- Ice

Plantain mousse

- 2 Unit(s) Plantain banana
- 150 Ml 35% cream
- 50 Ml Milk
- 1 Tbsp White sugar
- 1 Tsp Lime juice
- Ice

Preparation

For the cocktail

In a shaker pour all the ingredients.

Add ice and shake vigorously for 8 to 10 seconds.

Strain into a coupette glass.

Cheers !

Peel the bananas, cut them into slices, and soak them in rum.

Cook the bananas with the cream, milk, sugar, salt, and lime juice.

Blend until smooth and lump-free.

Strain the mixture through a fine sieve or strainer.

Pour the strained mixture into the siphon.

Close tightly, insert 2 gas cartridges, and shake vigorously upside down for a few seconds.

Leave the siphon to rest in the refrigerator for at least 2 hours to allow the espuma to set properly.

Cocktails glasses

Method of preparation



Champagne coupe



Shaker