

Chocolate confidence with coconut banana milkshake

Recette pour 12 personnes

Description

A delicious almond cookie filled with a rich ganache served with a milkshake coconut milk and banana.

L'idée déco

This cookie is part of the family of meringue cookies, as macaron, which would in fact his ancestor. You can freeze them in an airtight container, filled or not.

Ingrédients

For the cookie

- 225 Gr Egg white
- 100 Gr Sugar
- 150 Gr Icing sugar
- 150 Gr Almond powder
- 50 Gr Wheat flour

For the ganache

- 500 Gr Cream 35%
- 50 Gr Corn syrup
- 400 Gr Dark chocolate
- 100 Gr Softened butter

For the milkshake

- 300 Ml Coconut milk
- 50 Gr Icing sugar
- 5 Unit(s) Banana
- 1 Liter(s) Pineapple juice
- 1 Clove(s) Madagascar vanilla

Préparations

Temps de préparation **40 mins**

Préchauffez votre four à 350 F°

Preparation for the cookie

Using the electric mixer, whisk the egg whites and gradually add the sugar until stiff peaks form. Sift dry ingredients and add them gently with a spatula by folding. Using the pastry bag, form cookies about 5 cm in diameter on a baking sheet lined with parchment paper (as you have done for macarons). Sprinkle with icing sugar before baking. Bake for about 12-15 minutes.

Preparation for the ganache

In a saucepan boil the cream and corn syrup. Pour over the chocolate and let it melt a few minutes. Add butter and stir until mixture is smooth. Whisk a few minutes with the mixer. Place plastic wrap directly putted to the ganache and refrigerate. When cookies are cool, place a layer of ganache on a shell and close with another cookie.

Preparation for the milkshake

Place all ingredients in a blender and blend until the mixture is smooth. Keep the drink in the fridge. Serve cold, without ice.

Bon appétit!