

Dark chocolate and banana shortbread pie

Recipe for 4 persons



Description

A shortbread cookie pie filled with ripe bananas covered in a layer of double chocolate.

Ingredients

Shortbread

- 280 Gr Salted butter
- 40 Gr Sugar
- 1 Unit(s) Egg
- 60 Gr Icing sugar
- 60 Gr Almond powder
- 30 Gr Cocoa powder
- 230 Gr Flour

Chocolate ganache

- 120 Ml 35% cooking cream
- 50 Ml Milk
- 120 Gr Dark chocolate
- 2 Unit(s) Egg
- 2 Unit(s) Banana

Chocolate mirror

- 100 Ml 35% cooking cream
- 20 Gr Corn syrup
- 70 Gr Dark chocolate
- 10 Gr Butter

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **356 F°**
- Resting time **15 mins**

Shortbread

Bring the butter to room temperature using the microwave (10 seconds at a time, 2 or 3 times). Place the butter in the mixer with the sugar and mix until well combined. Add the eggs one by one making sure they are well absorbed in between.

Sift all the dry ingredients and add to the mixture in one shot. Mix until the preparation is homogeneous. Afterwards, place the pie dough in the fridge for a minimum of 4 hours. When you are ready to work the dough, it needs to be mixed by hand a little bit to make it malleable. Spread the dough between two floured baking sheet paper to roll it out insuring that the dough does not stick to

the board or the roller. Line up the pie molds with the spread out dough and let it rest in the fridge for a few minutes before the next step. (it can be rested overnight or longer)

Chocolate ganache and pie filling

Cut the bananas into thin slices and line them at the bottom of the molds. Boil the cream, butter and milk together. Pour the cream mixture on top of the chocolate. Let it rest for 30 seconds and then carefully whisk together. Add the eggs one by one in the chocolate mixture. Pour the chocolate mixture into the pie molds. Put them in a 170 degree oven and immediately turn the oven off. Let the pies cook for 15-20 minutes.

Chocolate mirror

Heat the cream with the corn syrup. Pour on top of the dark chocolate and add the butter. Wait 30 seconds and whisk delicately to combine. Let the mixture cool down to room temperature and pour on top of the cooked pies. To ensure a beautiful presentation, make sure to spread only a thin coat of the chocolate cover.

Bon appétit!