

Dulce de Leche bomb, chocolate crumble, pecan nuts, banana compote, sea salt vanilla ice cream

Recipe for 4 persons

Description

Light and flavourfull, enjoy the moment with your friend. A dessert they'll remember for a long time.

Ingredients

Chocolate crumble

- 190 Gr Almond powder
- 190 Gr Hazelnut powder
- 300 Gr Sugar
- 95 Ml Water
- 40 Gr Cocoa powder

Banana compote

- 50 Gr Sugar
- 50 Gr 35% cooking cream
- 20 Gr Butter
- 1 Unit(s) Banana
- 1 Unit(s) Lime juice
- 1 Pinch(es) Sea salt flakes

Caramelized pecan nuts

- 25 Gr Sugar
- 25 Ml Water
- 50 Gr Pecan

Dulce de Leche foam

- 100 Ml Milk
- 100 Ml 35% whipping cream
- 80 Gr Egg yolk
- 200 Gr Dulcey chocolate
- 2 Unit(s) Cartridge no2

Plating

- 4 Scoop(s) Vanilla ice cream
- 4 Pinch(es) Sea salt flakes
- 25 Gr Cocoa powder

Preparation

- Preparation time **40.00 mins**
- Preheat your **Oven** at **375.00 F°**

Chocolate crumble

In a pot, pour the water then the sugar avoiding touching the sides. Bring to a boil at high heat for 3 minutes.

Remove from heat, add almond powder, hazelnuts and cocoa powder.

Mix well with a wooden spoon.

Spread on a tray and let cool down the powder

Banana compote

Cut the banana in cubes, press the lime juice.

Make a caramel with the sugar, then add the butter and the cream.

Add the bananas and the lime juice and let simmer until the texture is reminiscent of that of a compote

Add some fleur de sel

Caramelized pecans

Bring water and sugar to a boil, allow 3 minutes and add the pecans, mix and remove from heat.

Pour on a tray cover with a baking sheet and let cool down

Dulche de Leche foam

In a pot, bring the milk and the cream to a boil.

Beat the egg yolks with 2 spoons of Dulche de leche. Then add the mixture to the milk and cream.

Cook and mix non stop until you reach 84°C (until the mixture sticks to the spoon).

Pour through a strainer, let cool down, pour in a siphon and add 2 gas cartridge in it.

Lay down in the fridge for at least 1 hour before using it.

Plating

In a bowl, add some chocolate earth in the bottom, cover with a scoop of vanilla ice cream and some fleur de sel.

Add some banana compote and the pecans. Finish with the foam of dulce the leche and some cocoa powder.

Bon appétit!