



# Banana slices



## Rezept für 4

### Ingredients for the sponge

6 eggs  
188 g sugar  
188 g flour  
75 g ground almonds

### Ingredients for the glaze

120 ml water  
100 ml cream  
48 g cocoa powder  
140 g sugar  
4 gelatine leaves

### Ingredients for the cream

220 ml milk  
70 g sugar  
30 g vanilla blancmange powder  
6 g vanilla sugar  
70 g egg yolk  
200 g butter

### To prepare the sponge

Beat the sugar and eggs together until frothy and then fold in the flour and ground almonds. Pour the sponge mixture into a tray and bake on the hot air setting at 200°C for 8 minutes.

### To prepare the glaze

Bring the water, cream, cocoa and sugar to the boil, allow to cool slightly and fold in the softened gelatine.

### To prepare the cream

Bring three quarters of the milk with the normal sugar and vanilla sugar to the boil. Combine the remaining milk with the egg yolk and blancmange powder and boil everything to thicken it. Now boil for approx. 5 minutes and then stir until cool. Add the butter and beat until frothy.



## Anrichten

# To put together the tartlet

Soak the sponge in a little banana liqueur and spread the cream on top. Place the other piece of sponge on top of the cream, soak this too and top with more cream. Peel the bananas and cut off the ends. Halve them, cut to length and place on top of the cream. Now top the bananas with the rest of the cream, smooth the surface and allow to cool thoroughly. Coat the slices with the glaze and cool thoroughly for approx. 60 minutes.

## Cooking level

Preheated

8 minutes | Hot air setting at 200°C