

Banana Coconut Cream with Cookies

30–40 Min

Ingredients 4 Portions

= Kotányi Produkte

For the cream

6 piece	Bananas, ripe
220 ml	Coconut milk
160 g	Dark chocolate
1 tsp	Cinnamon, Ground
0.5 tsp.	Ginger, Ground
0.5 tsp.	Allspice, Ground
1 tbsp.	Bourbon Vanilla Sugar

For the cookies

3	Egg white
170 g	Sugar
70 g	Almonds, ground
15 g	Flour
1 tsp.	Lemon peel
1 tsp.	Lemon juice
100 g	Coconut, grated

Preparation

1. To make the cream: Crush the bananas with a fork. Gradually stir in the coconut milk, melted chocolate, Bourbon Vanilla Sugar and mix of spices. Pour into small bowls or glasses and place in the fridge for at least 6 hours.
2. To make the cookies: Use a whisk to cream the egg white with sugar and lemon juice in a mixing bowl over steam at a temperature of up to approx. 50 °C (122 °F) — do not use steam that is any hotter than this. Then whisk with the blender until it cools.
3. When the egg whites have cooled and nicely stiffened, fold in the mixture of grated coconut, almonds, flour and lemon zest and combine thoroughly.
4. Preheat the oven to 170 °C (356 °F).
5. Use a piping bag and a large, flat nozzle to pipe out cookies onto baking parchment — they should be approx. 7 mm thick and 5 cm in diameter. Bake the cookies at 170 °C (338 °F) for 15–20 minutes using the convection oven setting.
6. The cookies should be only lightly golden and should still be a little soft in the middle before they cool. Serve the banana and coconut cream with the cookies and enjoy.