



Banana Coconut Cream with Cookies

🕒 30–40 Min   

Preparation

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

- 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.

