

BANANA CREAM PIE

Chef Michelle Gayer

Graham Cracker Crust

1 lb brown butter
2 lbs graham cracker crumbs
8 oz cashew flour
1 tsp salt

Brown the butter, combine with crumbs, flour and salt. Press into pie plate and bake at 350 for 7–10 minutes until crust is set. Let cool.

Cashew Praline (garnish)

1 cup white sugar
1 cup cashews, toasted
2 oz unsalted butter
½ tsp baking soda

Caramelize the sugar and add the cashews, butter and baking soda. Stir vigorously and pour onto parchment paper. Let cool.

White Streusel (garnish)

20 oz AP flour
10 oz white sugar
½ tsp baking soda
¼ tsp salt
12 oz cold unsalted butter

Mix all the dry ingredients.
Cut in the cold butter until resembles crumbly meal.
Bake at 350 for 10–12 minutes.
Let cool completely.

Pastry Cream

5 roasted bananas
4 lb 2 oz (or 7 and ¾ cups) whole milk
8 oz white sugar
1 vanilla bean
4 whole eggs
8 egg yolks
5 oz corn starch
8 oz brown sugar
4 oz unsalted butter

1. Roast bananas in skins at 400 degree for 15 minutes.
2. Prepare an ice bath.
3. Scald milk, bananas, sugar and vanilla.
4. Whisk together whole eggs and yolks, cornstarch and brown sugar.
5. Temper hot milk mixture into egg mixture.
6. Bring to a boil.
7. Whisking constantly, boil for one minute
8. Strain liquid over butter into a bowl placed over the ice bath. Let chill.

Bourbon Malt Whipped cream

3 cups heavy cream
½ cup malt powder
¾ cup bourbon
honey
pinch of salt

1. Toast malt powder in a dry skillet. Set aside to cool for a few minutes.
2. Slowly whisk bourbon into the toasted malt powder to make a paste. Chill.
3. Whip the cream to soft peaks then add the cooled malt bourbon paste.
4. Add honey to taste.
5. Finish with a pinch of salt.

Assembly

4 fresh and perfectly ripe bananas

1. Slice the fresh bananas.
2. Fold into the chilled pastry cream.
3. Pour into graham shell.
4. Top with the whipped cream and garnish with the cashew praline and white streusel.