



# Banana cake with panna cotta and butterscotch sauce



Created by  
Appliance

V-ZUG Ltd.  
Comhair SE from 2015

## Panna cotta

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2 sheets of gelatine, soaked in cold water

150 ml full cream

30 g sugar

½ vanilla pod

Bring the cream, sugar and vanilla pod to the boil.

Remove the pan from the heat and add the rest of the cream.

Add the gelatine (with the excess water squeezed out) and stir well until it dissolves. Strain the mixture through a sieve.

Pour the mixture into the mould and refrigerate for at least 12 hours.

50 ml full cream

Dip the mould in hot water, then invert.

## Butterscotch sauce

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100 g muscovado sugar

25 ml water

25 g butter

300 g double cream

Stir the sugar and water together in a pan and bring to the boil until the mixture begins to caramelize. The caramel should be a golden-brown colour. Take care when adding liquid as it may spit – risk of burns! Melted sugar is very hot!

Stir in the butter using a wooden spoon and turn off the heat.

Finally, stir in the double cream. Chill the sauce in the refrigerator.





## Banana cake

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300 g bananas, ripe (roughly 3 bananas)

115 g sugar

3 g salt

1 egg

75 ml sunflower oil

10 g baking powder

275 g white flour

Mash the bananas with a fork, transfer to a mixing bowl, add the sugar and salt and combine until smooth.

Add the egg and incorporate the sunflower oil, stirring constantly.

Mix the flour and baking powder together and fold into the mixture. Turn the mixture into a lined cake tin.

### **(Pre-)heat cooking space to 160°C with Hot air humid**

Place the cake tin on the wire shelf in the preheated cooking space. Bake.

Put the food in

### **Hot air humid 160°C for 1 Hrs**

Cut the banana cake into squares, place a panna cotta on top of each square and serve with the butterscotch sauce.

## Accessories

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Saucepan

Baking tray

Cake tin, 30 cm

Silicone chocolate mould with 24 cavities (à ø3 cm)

