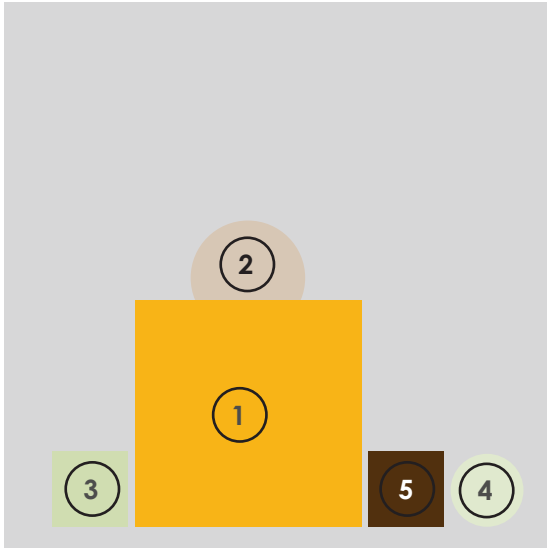




*Cake with FruitElite  
"Seasonal Flavours" purée  
Banalime Ginger Capfruit  
Cremeux*

*The chef*  
**Denis Drame**



### 1- Banana, Ginger cake

*For the caramel*

Sugar	30 g
<b>Fruit'Elite "Seasonal Flavours" purée Banalime ginger Capfruit</b>	130 g
Rum	10 g

*For the Batter*

Dark brown sugar	100 g
Inverted sugar	40 g
Rapeseed oil	125 g
Whole eggs	125 g
Flour	135 g
Baking powder	6 g
Clarified butter	125 g

*For the caramel:*

Cook the sugar to a dry caramel add the warm purée and the rum, allow to cool.

*For the Batter:*

Cream the eggs with the dark brown sugar and the inverted sugar. Fold in the sifted flour and baking powder, add the oil & clarified butter. Add the caramel to the mix. Spread onto a frame and cook in the oven 175°C for 20 minutes.

### 2- Banana, Lime, Ginger Cremeux

**Fruit'Elite "Seasonal Flavours" purée Banalime ginger Capfruit**

<b>Fruit'Elite "Seasonal Flavours" purée Banalime ginger Capfruit</b>	250 g
Eggs	75 g
Egg yolks	95 g
Sugar	65 g
Gelatine	3,5 g
Butter	75 g

Cook the puree eggs and sugar to 85°C, add the soaked gelatine, when the temperature reaches 40°C blitz using a hand held blender reserve in the fridge.

### 3- Lime Meringue

**Fruit'Elite "Seasonal Flavours" purée Banalime ginger Capfruit**

<b>Fruit'Elite "Seasonal Flavours" purée Banalime ginger Capfruit</b>	25 g
Water	100 g
Egg white	125 g
Albumin Powder	7 g
Xantham gum	1 g

Whip the Fruit'Elite "Seasonal Flavours" purée Banalime ginger Capfruit, water, egg white and Albumin powder until firm, add the xantham gum and whip for a further minute. Pipe the meringue onto a tray and allow to dry for 12 hours at 55°C.

### 4- Lime Sorbet

Water	315 g
Inverted sugar	20 g
Sugar	150 g
Glucose powder	75 g
Stabiliser	5 g
<b>Fruit'Elite "Seasonal Flavours" purée Banalime ginger Capfruit</b>	250 g

Warm the water and the inverted sugar, add the stabiliser, the sugar and glucose and bring to the boil. Cool the syrup to 4°C and add the lime juice. Churn in the ice cream maker.

### 5- Chocolate aero

Caramelia	250 g
Rapeseed oil	25 g

Melt the chocolate and the oil, add the mix into a espuma gun charge with 3 gas canister. Spray into a plastic container and place into the external vacuum box . Connect to the Vacuum machine and add the air into the box. Reserve in the freezer until set.

### Assembly

Place a slice of banana cake on the plate pipe the cremeux on top, sprinkle some crushed meringue. A caramelised banana some pieces of Aero chocolate a quenelle of sorbet and some Mexican marigold herbs.

