

8th Annual Culinary Competition

University of Connecticut | Department of Dining Services

Chocolate Amaretto Banana Bombe Chef Angela Clarke

Cake

½# chocolate (melt)
1 tsp vanilla
½# butter
6 egg yolks
6 egg whites
1 cup toasted pulverized almonds
1 tsp amaretto
¼ cup cake flour
4-6 bananas

Cream butter & sugar together add vanilla, yolks & amaretto. Fold in chocolate and whipped egg whites.
Blend almonds & flour together. Fold into chocolate mixture. Scoop into 3" greased tart shells.
Bake at 350F 8-12 minutes.

Chocolate Ganache

8 oz chocolate
6 oz heavy cream

Scald cream & remove from heat. Add chocolate, stir until smooth. Set aside.

Chocolate Mousse

¾ # chocolate – melted
2 oz butter – melted
4 oz egg yolks
3 oz egg whites
1/3 cup sugar
1 qt heavy cream

Combine melted chocolate & butter. Stir in yolks. Whip egg whites with sugar to stiff peaks & fold into chocolate. Whip heavy cream to stiff peaks & fold into chocolate mixture.

Scoop into dome molds & freeze.

Slice & layer bananas on cake layers then invert dome mousse onto bananas, pour ganache over mousse and chill to set. Plate & serve with caramel crème anglaise fresh fruit, gold flake and tempered chocolate.