

Plantain Tart with Cajeta

(Use of Big Banana® Ripe Plantain Mash)



INGREDIENTS

- **3 ea.** Eggs
- **48 g.** Butter (melted)
- **25 g.** Lemon juice
- **250 g.** Sugar
- **450 g** Ripe plantain mash
- **2.5 ea.** Gelatin sheets

INSTRUCTIONS

1. Blend plantain mash, sugar, juice, butter and eggs in a blender.
2. Bloom gelatin in cold water.
3. Cook until thick.

4. Whisk in gelatin until incorporated.
5. Strain and let cool.

Tart Dough

INGREDIENTS

- **228 g** Butter
- **170 g** Powder Sugar
- **34 g** Semolina
- **4 g** Salt
- **95 g** Eggs
- **443 g** AP Flour

METHOD

1. Mix all dry ingredients in a stand mixer
2. Slowly add cubed butter until it comes together
3. Place in fridge to set before rolling out and lining tart molds

Plantain Mousse

INGREDIENTS

- 159 g Ripe Plantain Mash
- 38 g Powder Sugar
- 2 ea Gelatin sheets
- 159 g Cream

METHOD

1. In a pot heat ripe plantain mash and powder sugar

2. Bloom gelatin sheets in cold water
3. Once it cools, add gelatin to plantain mash and strain puree
4. Whip cream to medium peaks
5. Gently fold the puree and cream in 3 stages until incorporated.
6. Let set in the fridge

Assembly

Fill the baked tart shells with the plantain cremeux, followed by alternating lines of plantain mousse and cajeta. Top off with caramelized pecans and gold.