

Banoffee Bomb



PORTIONS	PREPARATION	COOKING
12	2 days	45 minutes
SUGGESTED MOMENTS OF CONSUMPTION:		
BREAKFAST LUNCH BRUNCH DINNER APPETIZERS		



RECIPE CREATED BY
Katherine Duris, Chef

List of ingredients

Croissant loaf



Croissant 80g 34000
Quantity: 12

Unsalted butter, softened

Banana crèmeux

395 g 3.5% milk
230 g Ripe bananas, cut into 1/2 in pcs
1/2 Vanilla bean
100 g Sugar
18 g Cornstarch
1/8 tsp Salt
70 g Egg yolks, whisked
170 g 35% cream

Croissant brittle

125 ml 10% cream
150 g Sugar
Pinch Salt
1/4 tsp Vanilla extract

Butterscotch sauce

200 ml 35% cream, warmed
100 g White sugar
100 g Brown sugar
200 g Unsalted butter

Croissant pain perdu

5 Eggs
50 g Brown sugar
Pinch Salt
1/2 tsp Vanilla
375 ml 3.5% milk
1" slice Croissant loaf
4 tbsp Unsalted butter
White sugar

Mirror glaze

298 g Sugar
142 g Water
200 g Sweetened condensed milk
200 g White chocolate
14 g Gelatin powder
71 g Cold water



Winner of the 2024 BBCC Paris Competition

Chef Katherine has won the
2024 Bridor Bakery Cultures
Club Competition with this
creative and delicious recipe.

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Preparation steps

Croissant loaf

1. Thaw the croissants (room temp).
2. Butter the inside of a clasp pan & line with parchment paper.
3. Fold the ends of the thawed croissants underneath and place in the pan, alternating right-side up and up-side down.
4. Close the pan. Bake for 25 min at 340°F. Turn the pan and bake for 20 more min.
5. Remove the loaf from the pan and put on a cooling rack.
6. Slice into 1" inch thick pieces.

Butterscotch sauce

1. In a medium saucepan on high heat, add the white sugar in thirds. As each third liquifies, add the next. Cook until light to medium amber color.
2. Add the cream in a slow steady stream.
3. Add the brown sugar and stir on medium-low heat until dissolved.
4. Add the butter, stir until melted.
5. Take the pan off heat and emulsify with an immersion blender.
6. Once cool, place in a shallow container and freeze.

Banana crèmeux

1. Combine the milk, sliced banana, vanilla bean scrapings and pod in a medium pot and bring to a simmer while stirring.
2. Place in a bowl/container and steep for 4-24h.
3. Return to a pot on medium heat and bring to a simmer.
4. Strain through a fine sieve, gently pressing on the bananas.
5. Stir sugar, cornstarch and salt. Slowly whisk in the egg yolks.
6. Whisk in the banana milk.
7. Heat on medium-low heat, continuously whisk until it reached 175°F.
8. Remove from heat. Strain through a fine sieve and spread on a baking sheet.
9. Put a plastic wrap sheet on top of the custard.
10. Once cool, place in a bowl and soften with a spatula.
11. Whip the cream to stiff peaks and fold into the custard in thirds.
12. Refrigerate until ready to use

Croissant pain perdu

1. Whisk the eggs, sugar, salt, and vanilla together. Add the milk last.
2. Soak the slices of croissant loaf into the mixture. Remove and sprinkle one side with white sugar.
3. Melt butter in a pan on medium low heat. Place the slices in the pan, sugar side down. Grill until golden brown.
4. Lightly sprinkle the uncooked side with white sugar, turn to cook the other side.
5. Place on a cooling rack.



Croissant brittle tuile & crumble

1. Heat the 10% cream over low heat until very warm.
2. Remove from heat, add sugar, salt and vanilla extract. Stir until dissolved.
3. Dip the croissant slices into the mixture, allow excess moisture to drip off.
4. Place on a parchment paper-lined baking sheet. Bake for 20-30 min at 300°F until golden brown.
5. Once out of the oven, immediately shape.
6. Cool and place in an air-tight container.

Mirror glaze

1. Combine sugar and 142g water in a saucepan on medium-low heat, stirring occasionally.
2. Sprinkle gelatin onto 71g of water, stir, and let it sit for 15 min to absorb.
3. Combine the white chocolate and condensed milk in a bowl.
4. When the sugar-water mixture begins to simmer, remove from heat and add the gelatin mixture. Stir until dissolved.
5. Pour on top of the chocolate mixture. Sit for 5 min. Stir the until the chocolate has melted.
6. Emulsify with an immersion blender.
7. Cool to 90°F before using.

Assembly

1. Using a half-sphere flex mold (2.5" diameter), pipe a small amount of the banana crèmeux at the bottom of the mold. Use a spatula to cover all parts of the mold.
2. Scoop 2 tsp. of butterscotch sauce into the center of the mold. Cover with more crèmeux and smooth the top.
3. Place a layer of plastic film on top and freeze.
4. Remove from mold and place on a wire rack. Pour the mirror glaze on top until covered. Refrigerate.
5. Place the crèmeux speheres on top of the croissant pain perdu.
6. Garnish with brunoise cut fresh bananas warmed with a little bit of butterscotch sauce.
7. Garnish with crumbled-up broken pieces of croissant brittle.

CHEF'S TIPS

For best results, make the croissant loaf a day in advance.