

Banana Bread

Baked Cakes



RECIPE QUANTITY	8	logs of 300 g	RECIPE NUMBER	GB70060
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Banana Bread

2375 g Banana bread cake mix	83.78oz
600 g Manié Butter	21.16oz
500 g Gianduja D Intenso Hazelnut	17.64oz
1250 g Couverture Nut mix for enrobing	44.09oz

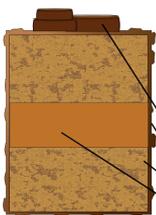
Finishing

Brush the cake moulds with the Manié butter mixture to avoid sticking. Fill the cake mix into the mould and bake.
Baking temperature: 190°C/ 374°F
Baking time: 30 minutes

After baking let the cake cool down. Cut the cake open and fill with slightly whipped Gianduja M Intenso. Brush with clear glaze and enrobe with the couverture/ oil/ nut mix. Let the couverture drip off on a wire rack and remove before setting. Decorate.

Whip up the Gianduja Intenso D creamy and pipe into the Banana cake. Enrobe the cake with the Couverture Nut mix.

Structure



Couverture decoration
Couverture Nut mix glazing
Banana bread
Gianduja M Intenso filling

Basic recipes

Banana bread cake mix

420 g granulated sugar	14.82oz
180 g sunflower oil	6.35oz
200 g fresh eggs	7.05oz
2 g Bourbon vanilla bean (0.5 bean)	0.07oz
60 g buttermilk	2.12oz
840 g peeled banana	29.63oz
550 g pastry flour type 400	19.4oz
9 g baking powder	0.32oz
4.5 g salt	0.16oz
7 g cinnamon powder	0.25oz
4 g cardamom	0.14oz
100 g walnuts	3.53oz

Cream the sugar, oil and the eggs. Add the vanilla, Buttermilk and bananas to the sugar and egg mixture. Lastly, fold in the sifted flour and baking powder, salt, spices and walnuts.

Manié Butter

500 g butter unsalted	17.64oz
90 g pastry flour type 400	3.17oz

Cream the butter and add the flour.

Couverture Nut mix for enrobing

1000 g Sao Palme 36%, milk couverture Rondo	35.27oz
50 g sunflower oil	1.76oz
200 g hazelnuts roasted, chopped finely chopped	7.05oz

Use the tempered couverture, mix with the chopped hazelnuts and sunflower oil.

FELCHLIN PRODUCTS

CP83 Gianduja D Intenso Hazelnut
CR18 Sao Palme 36%, milk couverture
Rondo