BANANA AND SALTED CARAMEL PANCAKES



Menù Ingredients

20 g Caramello Salato (Salted Caramel) - D60X

50 g Pancake and Waffle - DR1X

50 g Preparato in polvere per crema cheesecake - Cheesecake cream powder mix - L40X

5 g Granella di pistacchi verdi - Chopped Green Pistachio - 7084X

q.b. Flower Mix Blu - 1254

Ingredients

70 g Milk (for pancakes)

20 g Milk (for cheesecake cream)

25 g Banana

to taste Unsweetened cocoa

15 g Apple banana

20 g Fresh cream

Chef: Maurizio Ferrari

Method

Serves 1.

Use a hand blender to blend the bananas with milk. Place the pancake mix in a bowl, pour in the milk and banana smoothie, and mix until smooth and even. Pour the mixture onto a griddle and cook the pancakes. Prepare the cheesecake cream following the instructions on the package. On a dish, alternate the cheesecake cream with a banana pancake. Garnish with a quarter of an apple banana, the salted caramel, the chopped pistachio, a sprinkling of cocoa and a blue flower.

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