

# **Chocolate Beignets with Caramelized Bananas and Vanilla Ice Cream**

## **Chocolate Beignets**

3 cups of flour  
½ cup of sugar  
2/3 cup of cocoa powder  
½ teaspoon salt  
2 cups of carbonated water  
½ cup melted butter  
5 eggs

With Kitchen Aid mixer combine flour, sugar, cocoa, salt and then add water. Mix in eggs, one at a time and mix until well combined.

## **Tahitian Vanilla Bean Ice Cream**

1 liter half & half (1/2 liter milk with ½ liter of cream)  
1 1/4 cups sugar  
10 egg yolks  
1 Tahitian Vanilla Bean

Bring half & half, ½ of the sugar and vanilla bean to a boil in a heavy saucepan. Cover and steep for 20 minutes.

Bring back to a boil and in a separate bowl mix the egg yolks and remaining sugar. Pour ¼ of the warm liquid into the yolks, whisk and return to the saucepan. Cook over medium heat, stirring constantly until a thin custard forms or coats the back of a wooden spoon. Strain, chill and freeze in an ice cream machine.

## **Caramelized Bananas**

Ecuadorian Bananas – 1 banana per person  
Rum  
Brown Sugar (1 cup of each makes enough for 8 servings)

Saute bananas in brown sugar and rum

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## **Chocolate Ganache**

1 pound of bitter-sweet chocolate, chopped

1/3 cup of butter

12 ounces of heavy cream

1/4 cup powdered sugar

Combine butter and chocolate in a bowl. Bring the cream to a boil and pour over the butter and chocolate. Let sit for two minute. Mix until smooth. Chill, and roll into one-inch balls. Freeze.

Heat one quart of vegetable oil to 375 degrees. Drop ganache ball into the batter using a fork, coat well. Then drop the ganache-batter combination into the hot oil for 1-1/2 minutes. Drain the beignets on paper towels.

Serve with chocolate sauce, caramelized bananas, vanilla ice cream and dust with powdered sugar