

# BANANA TARTIN WITH KAFFIR LIME ESPUMA



*The  
Perfect Meal*

Episode 4

**Chef Pang Kok Keong**  
**- Canele -**

## Ingredients

5 no. well-ripen banana  
200 gm sugar  
80 gm butter  
½ tbsp vanilla extract  
80 ml dark rum  
lime juice from 1 lime  
\*\*coconut crumble  
50 gm ground almond  
40 gm flour  
50 gm sugar  
50 gm butter  
10 gm dessicated coconut

## Method

- 1) dry caramel the sugar, add butter, banana, vanilla, cook till banana is tender
- 2) flambe with dark rum, finish with lime juice. Line this in a non-stick silicon mould.
- 3) mix together all ingredient for the crumble and sprinkle it over the banana. bake at 160C till crumble is nicely brown.

# KAFFIR LIME ESPUMA

## Ingredients

130 gm	milk
300 gm	coconut milk
80 gm	coconut milk powder
80 gm	sugar
2 no.	lime zest
60 gm	kaffir lime leave
6no.	egg yolk

## Method

- 1) bring milk, coconut milk, coconut milk powder, lime zest and lime leave to a boil, mix the sugar and yolk in a mixing bowl and temper it into the simmering liquid and cook to 85C.
- 2) Strain and set over an ice bath. Pour into a siphon with 1 N2O charger. set aside in chiller till needed.

## ASSEMBLY

unmould the tartin, add another N2O charger in the siphon, pipe the espume around the tartin. Serve immediately.