

Banana Cream Pie with (optional) Coffee Cream

Chocolate Crumb:

2/3 cup all-purpose flour
1 teaspoon cornstarch
1/2 cup sugar
2/3 cup good-quality cocoa powder
1/2 teaspoon salt
6 tablespoons unsalted butter, melted

Chocolate Crust:

The chocolate crumb recipe above
1 to 2 tablespoons of room temperature butter

Banana Cream:

3 very ripe (black) large bananas
1/3 cup heavy cream
1/4 cup whole milk
1/2 cup sugar
2 tablespoons cornstarch
1/2 teaspoon salt
3 egg yolks (the yellow part only)
powdered gelatin - Knox Gelatin, 1 box contains 4 packs, you will need 1 pack. Found in HEB where the Jello is.
1/2 teaspoon yellow food coloring
3/4 cup heavy cream
1 cup powdered sugar
1 ripe (dark yellow) banana, diced

Coffee Cream (optional):

3/4 cup heavy cream
1/4 cup coffee (stronger it is, the more flavor you get)
1 cup powdered sugar

How to ripen bananas if none on hand:

3 yellow bananas on a baking sheet lined with parchment in a 300°F Oven for 40 minutes. Let them cool completely before using.

How to ripen bananas normally:

3 medium dark bananas, put into bowl, place in freezer for 3 days, and then move to fridge for 1 day.

Make the Chocolate Crumb:

Heat the oven to 300°F. In a medium bowl whisk to combine the flour, cornstarch, sugar, cocoa, and salt. Gradually add the melted butter and mix with a spatula till the mixture starts to come together in small clusters. Spread the crumbs on a parchment lined sheet pan. Bake for about 20 minutes or dry to touch. Let the crumbs cool completely before using.

Make the Banana Cream:

Meanwhile, Combine the black bananas, 1/3 cup heavy cream, and milk in a blender to blend/liquify until smooth. Add in the sugar, cornstarch, salt and egg yolks. Blend till smooth and pour into a medium saucepan. Clean out the blender.

Bloom the gelatin. To bloom powdered gelatin, sprinkle it evenly onto the surface of 1/4 cup of cold water in a small dish. Allow to soften for 3-5 minutes.

Meanwhile, whisk the contents of the saucepan over low-medium heat. As the banana mixture heats up, it will thicken due to the cornstarch. Bring to a boil and start to whisk constantly for 3 minutes to fully cook out the starch. The mixture will resemble thick glue. Scoop the contents of the saucepan back into the blender. Put the bloomed gelatin into the blender. Blend until smooth and even. Color the mixture with a bit of yellow food coloring until it is bright yellow, about 6-8 drops. Transfer the mixture to a metal bowl and chill in the fridge for 60 minutes.

Make the Chocolate Crust:

While waiting for the banana cream to cool, let us make the chocolate crust. Break up the chocolate crumbs into a food processor and pulse till broken slightly. Add 1 tablespoon of butter and pulse till mixture is pliable, adding remaining 1 tablespoon of butter if necessary. Press the crust mixture firmly onto the pie pan, making sure the bottom and sides are evenly covered. Put the pie crust in the fridge till assembly time.

Assemble the Banana Cream Pie:

Using a stand mixer with a whisk attachment, whip the heavy cream and powdered sugar to medium-soft peaks. Add the cold banana mixture to the whipped cream gradually (might have to stir a bit before adding) and slowly whisk until evenly colored and combined as one. Pour about half of the banana cream into the chocolate pie shell. Lay out the diced banana evenly and then cover with the remaining banana cream. Chill in the refrigerator for 2 hours before serving. Pie keeps chilled up to 5 days.

Make Coffee Cream:

Using a stand mixer with a whisk attachment, whip the heavy cream and coffee for 1 minute on medium speed. Gradually add the powdered sugar to the mixer. Once all in, turn on high for 2 minutes. Store in fridge for 2 hours. Pour over pie as a whole or per slice as you wish.