

PEANUT BUTTER BANANA MACARON ICE CREAM SANDWICHES

INGREDIENTS:

FOR BANANA ICE CREAM:

1000 g heavy cream
300 g granulated sugar
50 g **Banana Royale Flavor Fountain**
30 g glycerin

FOR MACARON SHELLS:

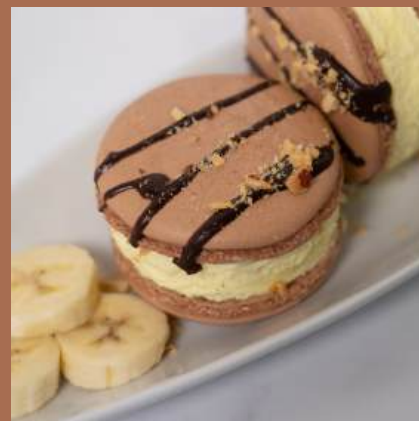
130 grams super fine almond flour
130 grams powdered sugar
100 grams egg whites, aged, room temperature
3 g **LorAnn Cream of Tartar**
90 grams castor sugar
2 drops **LorAnn Brown Liquid Gel Food Coloring**
3 g **LorAnn Peanut Butter Super-Strength Flavor**

FOR DARK CHOCOLATE GANACHE:

75 g heavy cream
75 g dark chocolate chips

FOR GARNISH:

Finely chopped honey roasted peanuts



DIRECTIONS:

FOR BANANA ICE CREAM:

1. Oil 9 x 13-inch baking pan and line with parchment paper, leaving extra length hanging over the sides. This will aid in easy removal of the ice cream slab once frozen.
2. In large bowl, whisk heavy cream, sugar, **Banana Royale Flavor Fountain**, and glycerin, making sure all sugar is dissolved. Add to ice cream maker and process per manufacturers directions.
3. Once processed in ice cream maker, use off-set spatula to spread evenly into prepared pan.
4. Cover with plastic wrap and freeze overnight.

FOR MACARON SHELLS:

1. Before beginning, make sure to wipe your utensils, bowls, and beaters/whisk attachment with a little

alcohol or vinegar to remove any trace oils. Oil can deflate your meringue.

2. Prepare baking trays with parchment paper.
3. In a medium sized bowl, sift together powdered sugar and almond flour.
4. Add egg whites to mixing bowl. Beat on low speed until egg whites become foamy, then add **cream of tartar**.
5. Once the bubbles become dense and you can start to see tracks from the beaters, slowly add in the sugar, one teaspoon at a time, and increase the speed to medium/high.
6. Just before the eggs reach stiff peaks, add in **brown liquid gel food coloring** and **peanut butter flavoring**.
7. Once your meringue has reached stiff peaks and have a glossy appearance, fold in the almond flour and powdered sugar mixture 1/3 at a time.
8. To test batter readiness, let batter run off spatula. If the batter melts into the rest of the batch within 30 seconds, the batter is ready. If the batter is still too stiff, continue to fold, spreading the batter onto the sides of the bowl to remove some of the air.
9. Add batter to piping bag and pipe 3-inch circles.
10. Tap the tray several time to remove air bubbles and let rest for 30 minutes, or until a skin has developed.
11. Preheat oven to 320°F. Bake on middle rack for 18 minutes.
12. Let them cool on the pan near the oven so they aren't shocked by a sudden temperature change.
13. Once completely cooled, remove from tray and store in airtight container.

ASSEMBLY:

1. Add crushed peanuts to shallow dish. Set aside.
2. Remove ice cream from freezer to let soften.
3. On a large baking tray, arrange macarons in pairs, one flat side up and one flat side down.
4. By now, the ice cream should be defrosted just enough to remove the slab from the dish. This will make it easier for the next step.
5. Using a biscuit cutter, the same dimensions as the macarons, cut circles from the slab of ice cream, roll sides into crushed peanuts, and place round on flat side of macaron. Top with second macaron, flat side touching the ice cream.

7. Once all of the sandwiches are complete, place in freezer for 1 hour.
8. Prepare ganache by bringing heavy cream to a simmer and pouring over the chocolate chips. Allow to sit for several minutes, allowing the chocolate to melt. Then, stir until completely combined and smooth.
9. Once your sandwiches have been in the freezer for an hour and your ganache is slightly cooled, removed sandwiches from the freezer, drizzle tops with ganache, and set back into freezer for 5 minutes.
10. Once the ganache has set, individually wrap the sandwiches in commercial kitchen-grade plastic wrap and store in freezer.

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