



20th ANNIVERSARY
1992 - 2012

Sweet Plantain in a Crispy Brick Shell



Ingredients (Serving 3)

White Toque

Description	Item code
11 oz or 3 pc Sweet Plantains	40819
3 feuilleS de Brick Dough	64002
3 Echire Unsalted Butter Cups	59250

At your local supermarket

Description
1 pint Vanilla Ice Cream
Fresh Mint
3 oz Crème Anglaise
3 oz Chocolate Sauce
Slice Almond
Powdered Sugar

Cooking directions

1. Brush the brick dough with butter and roll the whole plantains in it.
2. Place the plantains on a sheet pan and bake until golden brown and crispy.
3. Mix the almond with powder and bake until caramelized.
4. Slice each banana in half and display on the plate. Add next to it three spoons of vanilla ice cream. Top the dessert with creme anglaise and chocolate sauce.

Decorate with sliced almonds and fresh mint.