

Dark Chocolate and Caramelized Banana Mousse

	Batch		10.00	
Ingredients	Finished Weight lbs.	Finished (%)	Batch Size lbs.	Batch Grams
Dark Chocolate Banana Ganache:				
60% Bittersweet Baking Chips	80.980	22.45	2.245	1018.45
Chiquita Banana Purée Extract	1.820	0.50	0.050	22.89
Heavy Whipping Cream	20.580	5.71	0.571	258.83
Caramel Sauce:				
Granulated Sugar	16.300	4.52	0.452	205.00
Water	5.810	1.61	0.161	73.07
Unsalted Butter	14.090	3.91	0.391	177.20
Heavy Whipping Cream	15.460	4.29	0.429	194.43
Mousse Base:				
Heavy Whipping Cream	199.020	55.18	5.518	2502.99
Chiquita Banana Purée Extract	3.530	0.98	0.098	44.40
Confectioners' Sugar	3.080	0.85	0.085	38.74
Total:	360.67	100%	10.00	4536.00

To Prepare:

1. Heat double boiler and bring to a simmer.
2. For ganache: Place all ingredients in double boiler and stir smooth and melted. Set aside.
3. For caramel sauce: Heat sugar and water in saucepan over medium heat and stir until sugar is dissolved. Increase heat to medium high and continue cooking until sugar is amber in color.
4. Remove from heat. Add butter and whipping cream and stir until sugar is melted. Set aside.
5. For mousse base: Place cream, extract and sugar in stainless bowl and whisk on medium high until mixture forms medium peaks.
6. Gently mix ganache and caramel together. Gently fold in 1/8 of whipped cream.
7. Gently fold in remaining whipped cream.
8. Refrigerate.



natural extracts

