

Calamansi banana lolly

Description

Lolly with calamansi banana cream and fruit



Yield

20 pieces of 77 g, Ø 4.5 cm



Scheduling

Preparation: 60 minutes
Freezing time: 60 minutes



Nutritional values (100 g or 100 ml)

energy: 906 kJ/216 kcal;
fat: 12 g, of which saturated 6.7 g;
carbohydrates: 24 g, of which sugars 19 g;
protein: 2 g; salt 0.1 g

Ingredients

Couverture basket (340 g)

300 g	couverture Piccoli Excellence 54%
40 g	caramelized macadamia nuts

Calamansi banana diplomat cream (645 g)

140 g	calamansi purée, frozen
185 g	banana purée, frozen
75 g	water
50 g	sugar
45 g	cornstarch
150 g	whole cream, UHT, whipped

Caramelized macadamia nuts (500 g)

35 g	water
105 g	sugar
8 g	butter, 20°C
350 g	macadamia nuts (crushed)
2 g	table salt

Additional ingredients (610 g)

240 g	bananas
240 g	oranges
120 g	blueberries
10 g	peppermint

Production

1

Caramelized macadamia nuts

Bring the water and sugar to the boil. Add the nuts and mix on the stove until the sugar crystallizes. Then add salt and butter and mix so that the nuts separate easily. Pour out onto silicone paper, separate them and allow to cool.
Process immediately after cooling or store in a well-sealed container in a dry place.

2

Calamansi banana diplomat cream

Mix the calamansi and banana purée with the water and sugar and stir in the starch. Make the cream like a cooked vanilla cream and immediately spread onto a sterilized baking tray, cover and leave to cool.
Whip the cream and mix with the whipped cream.

3

Ice scoops

Fill a 4,5 cm Ø ball mold with water and insert wooden sticks. Leave the balls to freeze and unmold.
Note: You can choose any shape, the method is always the same.

4

Piping the couverture

Place the ice scoops in a base, for example, styrofoam. Pipe the tempered couverture over the balls, making sure that the layer is not too compact or too thick. The couverture may run down the sides unevenly.

5

Sprinkling

Sprinkle the still liquid couverture on the scoops with the caramelized nuts.

6

Attaching the sticks

Place the lollipop sticks onto the couverture baskets with a little couverture. Once the couverture has set, the baskets can be removed.
Tip: Place the balls back in the freezer for reuse.

7

Finishing

Fill the baskets with the cream, top with the fruit and garnish with mint.
Note: The lollies make a delightful highlight for any dessert buffet.

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