



## Bourbon Plantain Panna Cotta topped with Crushed Gingersnap Cookies & Cinnamon-Coated Plantain Slices

(Use of BIG BANANA® Ripe Plantain Slices)

*Yield: 4 servings*

### INGREDIENTS:

- 1 quart heavy cream
- 2 c. BIG BANANA® ripe plantains, pureed
- 1/4 c. Knob Creek Bourbon
- 1 T. Cinnamon
- 8 oz. brown sugar
- 6 sheets of gelatin, bloomed

### PROCEDURE:

1. Place cream, plantains, bourbon, cinnamon and brown sugar in a pot.

2. Bring to a simmer.
3. Place plantain mixture and bloomed gelatin sheets into blender and purée.
4. Strain through a fine meshed strainer.
5. Reserve.

#### Meringue

##### INGREDIENTS:

- 6 egg whites
- 1-1/2 c. powdered sugar

##### PROCEDURE:

1. Place egg whites into mixer with powdered sugar.
2. Whip until stiff peaks.

##### GARNISHES:

- 1 BIG BANANA® whole baked sweet plantain, sliced into ¼" wheels, tossed in cinnamon sugar
- ½ c. crushed gingersnap cookies

##### HOW TO BUILD:

1. Pour 6 oz. of the warm BIG BANANA® Panna Cotta Mix into 8 individual glasses.
2. Place in refrigerator and allow to set for 2 - 3 hours.
3. Pipe the meringue off-center on top of the set panna cotta and torch.
4. Sprinkle 1 tbsp. of the crushed gingersnap cookies next to the meringue.
5. Place the plantain wheel in front of the torched meringue and serve.