

Banner Banana Cream Pie

Serves: 8

INGREDIENTS	MEASURE	WEIGHT	
		<i>ounces</i>	<i>grams</i>
perfect flakey & tender cream cheese pie crust, baked and cooled*			
pastry cream	1 1/2 cups	11.3 ounces	325 grams
orange juice, freshly squeezed	2 tablespoons	1 ounce	30 grams
lemon juice, freshly squeezed	1 tablespoon	0.5 ounce	16 grams
6 medium bananas, ripe but firm (about 7-inches long)		34 ounces	964 grams
Topping			
heavy cream†	2 liquid cups	16.25 ounces	464 grams
sugar	2 tablespoons	app. 0.5 ounce	12.5 grams
pure vanilla extract	2 teaspoons	0.25 ounce	8 grams
<i>optional: Crème de Banana (banana liqueur)</i>	2 tablespoons	1.2 ounces	34 grams
<i>optional garnish: white chocolate curls</i>	•	6 ounces	170 grams

**If making the pie a day ahead, it is preferable to brush the baked shell with white chocolate to keep it crisp. You will need to melt about 3 ounces and will have about 2/3 oz. left over. Chill the chocolate-brushed shell until the chocolate has hardened before filling it.*

†Replacing 1 cup of the cream with 1 cup crème fraiche makes a liltng variation.

Chill a large bowl for whipping the cream.

In a medium bowl, place the orange and lemon juice. Peel and slice the bananas 1/2-inch thick. You will have almost 4 cups (20.3 ounces/577 grams). Add them to the juices and toss lightly to coat them.

Make the Topping: In the cold bowl, combine the heavy cream and sugar and beat until soft peaks form when the beater is raised slowly. Add the vanilla and optional Crème de Banana, and beat until stiff peaks form.

Remove 1/4 cup of the whipped cream and fold it into the cold pastry cream.

Drain the bananas and dry them on paper towels. Gently fold them into the pastry cream mixture. Empty the banana mixture into the prepared pie shell. Mound the remaining whipped cream onto the surface of the pie, using a rubber spatula to make opulent swirls.

Optional Garnish: Using a wooden skewer to lift them, gently place the chocolate curls onto the whipped cream.