



# Mascarpone banana bitter chocolate

● 1 serving

## Ingredients

Ingredients	Amount(g · cc)		
Batter(32cm)	1 sheet	Banana	40g
Fresh cream	100g	Chocolate chips	10g
Granulated sugar	10g	Chocolate sauce	7g+3g
Mascarpone	15g	Cookie crumb	3g+2g

## [Batter] (for 4 sheets)

Cake flour	70g
Cane sugar	27g
Salt	1g
Egg	55g
Milk	180ml
Salad oil	15ml

## Instructions

- ① Mix the fresh cream, granulated sugar, and mascarpone in a bowl, and whip it until it forms a firm peak. Put them in a pastry bag (with a round-shaped tip).
- ② Slice the banana diagonally into thin slices.
- ③ Place the whipped cream (~70g) from step ① on the batter, sprinkle the banana slices, chocolate chips, chocolate sauce, and cookie crumbs on it, then, fold it in half and roll it from the left.
- ④ Squeeze the remaining cream from step ① on top into 5 to 6 small spheres.
- ⑤ Once finished, top the crepe with banana slices, ganache and chocolate sauce, etc.