




BANANA FRITTER WITH PEANUT BUTTER MOUSSE

Sweet, salty and savory dessert using the classic pairing of bananas and peanut butter.

Yield:



INGREDIENTS

2 C	 Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)
1/4 C	Powdered Sugar
2 C	creamy peanut butter
1 Each	Banana, cut into thirds
3 oz	Caramel Sauce
2 fl.oz.	Milk, whole
6.5 fl.oz.	Water
1 C	All Purpose Flour
1/2 tsp.	Salt, kosher
2 tsp.	Sugar, granulated
1 tsp.	Baking Powder

DIRECTIONS

- 1 In a mixer with chilled bowl and whisk attachment, whip RTW on medium until hard peaks have formed. Add peanut butter and powdered sugar and whisk on high until completely mixed through. If mixture becomes too stiff, add a 1/4 cup (2 oz) of RTW to loosen. Set aside.
- 2 In a mixing bowl sift together dry ingredients for the batter and quickly mix. Add milk and water to dry ingredients and mix thoroughly until fully incorporated and lump free. Set aside.
- 3 Set fryer to 350 degrees. Take peeled banana, break into 3 equal parts, and drop into batter mixture, being sure to coat entirely. Using a slotted metal spoon, slowly remove each banana piece and carefully place in hot fryer oil. Cook until golden brown, roughly 3-5 minutes. Remove and place on paper towel lined plate to drain off any excess oil.
- 4 Take serving plate and add caramel sauce to the center, spreading into a thin even layer. Place the banana pieces in a triangle form over the sauce. Spoon 3 ounces of peanut butter mousse in the center of the banana pieces.
- 5 Garnish with powdered sugar and serve hot.