

A close-up photograph of a plated dish. It features several golden-brown, breaded snack pearls, two slices of green kiwi, and two strawberry halves drizzled with a red sauce. The text 'Recipes' is in the upper right, and 'Baked bananas with Soup & Snack Pearls' is in large white letters across the center.

Recipes

Baked bananas with Soup & Snack Pearls

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Fabian Schmidt, sous chef at the Alpenhotel Ammerwald (Reute in Tyrol) has been busy in the kitchen, coming up with some creative recipe ideas for LAND-LEBEN such as baked bananas with soup & snack pearls.

Ingredients

- Egg
- Flour
- Sugar
- Honey
- [LAND-LEBEN Soup & Snack Pearls](#)
- Bananas
- Strawberries

- White wine

Preparation

- For the fruit sauce, caramelize around 100 grams of sugar, add 250 grams of strawberries (fresh or frozen) and deglaze with white wine (roughly one full shot glass, depending on your preference). Allow to simmer until the caramel has dissolved and the sauce reaches a jam-like consistency.
- Combine 2-3 eggs with honey (3 tbsp thin honey) and crush the Soup & Snack Pearls in a mortar and pestle, leaving some larger chunks. Peel the bananas and cut them into quarters.
- Then coat the bananas in flour, the egg/honey mixture, and the Soup & Snack Pearls. Deep fry until these turn golden brown.
- Serve with the fruit sauce and dust with icing sugar.