

## Mini Banana Gelato Sammies with PB Dip

13-July-2022

Prep Time: 4 days

Makes about 20 mini banana gelato sammies



### DAY 1:

Banana Gelato (recipe originally posted on 01/25/2017)

2 cups whole milk

1 cup heavy whipping cream

5 large egg yolks

2/3 cup white granulated sugar

¼ tsp. coarse kosher salt

3 large & very ripe bananas, sliced

1 tsp. pure vanilla extract

1 tsp. dark rum

In a medium saucepan, heat the whole milk and heavy whipping cream on medium heat until bubbles form along the edges of the pan. Do not boil. Remove from heat and cool for 5 minutes. Meanwhile, in a large heatproof mixing bowl, beat the egg yolks, sugar, and salt with a handheld mixer until thick and pale yellow in color (should be the consistency of mayonnaise). With the handheld mixer on low, slowly add the hot milk to the egg yolk mixture to temper the eggs. Mix until combined. Place the mixture back into the saucepan. On medium heat, stir the mixture constantly with a wooden spoon, until the mixture thickens like a custard sauce (when it reaches 180°F on a candy thermometer). Strain the custard through a fine mesh sieve into a medium heatproof bowl. Place the sliced bananas in a food processor/blender. Add ¼ of the strained custard into the food processor/blender. Puree until smooth, then pour back into the bowl with the rest of the custard. Add the vanilla extract and rum. Stir until all are combined. Cover with plastic wrap so that the plastic wrap sits directly on top of the custard (this prevents a skin from forming). Refrigerate overnight.

### DAY 2:

Turn your ice cream maker on and pour the banana gelato mixture into the freezer bowl (which has been placed in the freezer for at least 24 hours). Let mix until thickened, for about 20 to 25 minutes. Transfer the gelato to a 9"x13" baking pan lined with parchment paper, evenly spread the gelato with an angled icing spatula, cover, and freeze overnight.

### DAY 3:

Mochi Banana Bread (originally posted on 02/04/2020, with chocolate chips & 2 pans)

Dry Ingredients:

½ cup Original Bisquick™ Pancake & Baking Mix

½ (16 oz.) box mochiko

½ tsp. coarse kosher salt

2 tsp. baking soda

1 cup white granulated sugar

Wet Ingredients:

1½ cups ripe and mashed bananas

(about 3 to 4 large bananas)

¾ cup vegetable oil

1½ tsp. pure vanilla extract

3 large eggs

## Mini Banana Gelato Sammies with PB Dip - continued

Preheat oven to 350°F. Spray the bottom and all sides of a 9"x5" loaf pan with non-stick baking spray with flour. Set aside. In a large bowl, add the dry ingredients and mix until combined. Make a well in the center of the dry ingredients. Set aside. In a medium bowl, mix together all the wet ingredients until combined. Pour the wet ingredients in the well of the dry ingredients and with a silicone spatula mix until all are combined. Pour the batter into the prepared pan. Place loaf pan on a large baking sheet or pan. Let pan sit for 5 minutes before placing in oven. Bake for 50 to 60 minutes, or until a skewer inserted into the center of the bread comes out clean. Run a knife around the edges of the loaf pan and carefully tip over and remove bread from pan (it will be hot). Cool completely on a wire rack.

*To assemble sammies:* With a serrated knife, slice cooled mochi banana bread into thin slices. Cut out 40 squares using a 1.75-inch square cookie cutter (see Pic #1). Set aside. Take banana gelato out of freezer. Lift the edges of the parchment paper to take out the entire pan of banana gelato. Cut out 20 squares using the same 1.75-inch square cookie cutter (see Pic #2). Place cut banana gelato pieces in between two cut pieces of mochi banana bread. Place sammies in an airtight container. Freeze overnight. (You will have leftover unused gelato which you can place in a smaller container and eat at another time.)

\*\**(If you live in a warm climate like I do, the gelato will melt quickly, so you'll need to work in batches, putting the gelato and sammies back in the freezer to harden.)*

Pic #1



Pic #2



### DAY 4:

#### Warm Peanut Butter Sauce (originally posted on August 28, 2021)

2 Tbsp. unsalted butter

1 cup heavy whipping cream

$\frac{1}{2}$  cup blue agave syrup

$\frac{1}{2}$  tsp. coarse kosher salt

$\frac{1}{4}$  to  $\frac{1}{2}$  cup white granulated sugar (use  $\frac{1}{2}$  cup for a sweeter taste)

1 cup smooth natural peanut butter (if oil separation occurs, mix well before measuring)

1 tsp. pure vanilla extract

On medium heat, melt butter in a medium saucepan. Add cream, blue agave syrup, salt, sugar, and peanut butter. Whisk continuously until the mixture comes to a boil. Remove from heat and add in vanilla. Stir to combine. Serve warm or at room temperature as a dipping sauce for mini banana gelato sammies. Store leftover peanut butter sauce in refrigerator. Reheat peanut butter sauce in saucepan on stove.