

Bananas Foster Danish

Ingredients

Dough:

- Sir galahad flour - 1000 grams
- Milk - 500 grams
- Sugar - 100 grams
- Starter - 150 grams
- Yeast - 10 grams
- Salt - 20 grams
- Anchor butter for lamination - 500 grams

Banana mixture:

- 5 Bananas diced
- Butter - 100 grams
- Brown sugar - 200 grams
- Whiskey - 100 grams

Peanut butter filling:

- 1 block of cream cheese
- Peanut butter - 300 grams
- White sugar - 100 grams

Homemade fluff:

- Water - 75 grams
- Sugar - 150 grams
- Honey - 235 grams
- 3 egg whites (about 80-90 grams)
- Lemon juice - 1 teaspoon
- Vanilla bean paste - 1/2 teaspoon

Bananas Foster Danish

Directions

Make laminated dough:

- 1) Create layers of dough and butter until you have a dough fully laminated without losing any layers.
- 2) Once laminated, cut circles out of the dough and allow circles to proof and puff up in a slightly warm area.

Cook banana mixture:

- 1) Combine chopped bananas, butter, and brown sugar in a pot and cook until melted and sizzling.
- 2) Add whisky to pot and cook until caramelized.
- 3) Set aside and cool.

Make peanut butter filling:

- 1) Combine cream cheese, peanut butter, white sugar in a stand mixer
- 2) Mix on medium speed until fully combined and smooth. Set aside.

Make fluff:

- 1) Combine water, sugar and honey in a saucepan. Heat on medium and do not stir.
- 2) Beat egg whites and lemon juice in stand mixer until soft peaks form
- 3) When sugar syrup reaches 240 degrees, remove from heat and slowly pour into egg white mixture while the stand mixer is running on medium speed
- 4) Continue mixing for 7-8 minutes and mix in vanilla.
- 5) Store at room temp.

Assemble and bake:

Bananas Foster Danish

- 1) Brush puffed dough with egg wash and use your fingers to create an indentation in the center of each dough circle.
- 2) Layer peanut butter filling in the bottom of the indentation and the cooked banana mixture on top. Cook until golden brown.
- 3) Remove from the oven and let cool.
- 4) Once cooled, add a scoop of homemade fluff to the top of each danish and torch slightly until bubbly and bruléed.