



FROM OUR *FLAVORS OF CALIFORNIA: COOKING WITH TOMMY BAHAMA* BOOK

Banana Cream Pie

MAKES 8-10 SERVINGS

GRAHAM-CRACKER CRUST

Softened butter, for the pan

2 cups/200 g graham cracker crumbs

1/3 cup/35 g coarsely chopped sliced natural almonds

1/3 cup/80 g mashed ripe banana

3 Tbsp unsalted butter, melted

1 Tbsp sugar

¼ tsp ground cinnamon

1 large egg white, at room temperature, beaten until foamy

FILLING

1 ½ cups/360 ml heavy cream

1 ½ cups/360 ml whole milk

¾ cup/180 ml unsweetened coconut milk

1/3 cup plus 1 Tbsp/90 ml crème de banane (see Note)

1 tsp cream of coconut, such as Coco López®, or 1/2 tsp coconut extract

1 cup/200 g sugar

1/3 cup/45 g cornstarch

1/8 tsp fine sea salt

7 large egg yolks

6 Tbsp/85 g unsalted butter, cut into 1 Tbsp pieces

½ tsp vanilla extract

CARAMELIZED BANANAS

2 firm, ripe bananas

¼ cup/ 50 g sugar, as needed

2 Tbsp finely chopped white chocolate

Store-bought caramel sauce

White Chocolate Whipped Cream (see below)

WHITE CHOCOLATE WHIPPED CREAM

1 cup/240 ml heavy cream

3½ oz/100 g white chocolate, finely chopped

1 Tbsp confectioners' sugar

½ tsp vanilla extract

INSTRUCTIONS

1. To Make White Chocolate Whipped Cream: Heat 1/3 cup/75 ml of the cream in a small saucepan over medium heat until it is simmering. Remove from the heat. Add the white chocolate and whisk until melted and smooth. Transfer to a small bowl and let stand until cool but not set, about 30 minutes.
2. Meanwhile, chill a medium bowl in the freezer or refrigerator. Add the remaining 2/3 cup/165 ml cream with the confectioners' sugar and vanilla. Beat with an electric mixer on high speed until the mixture forms soft peaks. Add the cooled white chocolate mixture and beat just until stiff peaks form. Do not overbeat. Cover and refrigerate until ready to serve, up to 1 day.
3. To Make the Crust: Position a rack in the center of the oven and preheat the oven to 375°F/190°C. Lightly butter the bottom and sides of a 9-by-3-in./23-by 7.5-cm springform pan.
4. Using your hands, work the graham cracker crumbs, almonds, banana, butter, sugar, and cinnamon together in a medium bowl until the mixture is combined. Press about one-half of the mixture firmly and evenly into the bottom of the pan. Press the remaining mixture around the sides to rise about one-third up the sides of the pan, making sure the crust isn't too thick where the sides meet the bottom. Using a pastry brush, dab the crust with some of the beaten white. Set on a rimmed baking sheet and bake until the crust smells toasty, 15 to 20 minutes. Transfer to a wire rack and let cool completely.
5. To Make the Filling: Heat the cream, milk, coconut milk, crème de banane, and cream of coconut in a heavy medium saucepan over medium heat, stirring often until the mixture is hot. Remove from the heat. Whisk the sugar, cornstarch, and salt in a medium bowl until combined. Add the yolks and whisk into a smooth paste. Gradually whisk in half of the hot cream mixture and pour into the saucepan. Cook over medium-low heat, whisking constantly, until the filling comes to a full boil; let bubble for 30 seconds. Remove from the heat. Strain through a coarse-mesh wire sieve into a medium bowl to remove any cooked egg white. One Tbsp at a time, whisk in the butter, followed by the vanilla.
6. Cover the filling with plastic wrap pressed directly onto the surface and pierce a few slits in the wrap. Let cool to room temperature.

7. Spread the filling evenly in the cooled crust and smooth the top with a rubber spatula. Cover with plastic wrap pressed onto the surface. Refrigerate, covered, until the filling is chilled and set, at least 4 hours or up to 1 day.
8. To Make the Caramelized Bananas: Line a baking sheet with a silicone baking mat or parchment paper. Cut the bananas on a sharp diagonal into elongated slices about ½ in./ 12 mm thick. Put the sugar in a shallow baking dish, add the bananas, and turn to coat in the sugar.
9. Heat a large nonstick skillet over medium heat. In batches, add the banana slices and cook until caramelized on the bottom (lift up with a metal spatula to check), 2 to 3 minutes. Do not overcook the bananas. Flip the bananas and caramelize the other side, about 1 minute more. Transfer to the silicone baking mat and let cool. The bananas can be stored at room temperature for up to 2 hours.
10. Cut the pie into wedges and transfer to serving plates. Garnish with a sprinkle of white chocolate, a dollop of the white chocolate cream, and a few banana slices. Drizzle with the caramel sauce. Serve immediately.

Note: Crème de Banane Liqueur

Crème de banane is banana-flavored liqueur. Crème liqueurs get their name from the high sugar content, which gives them a syrupy consistency without using any dairy products.