

FOOD & WINE**Banana and Chocolate Cream Pie Parfaits**

To make her outstanding deconstructed banana cream pie, pastry chef Michelle Karr-Ueoka, of Honolulu's MW Restaurant, layers eggless chocolate pudding with cinnamon-flavored graham cracker crumbs, ice cream, bananas and banana whipped cream.

Active: 45 mins**Total:** 1 hr 45 mins**Yield:** 6

Banana and
Chocolate Cream Pie
Parfaits
© Con Poulos

Ingredients**PUDDING**

1/4 cup plus 1 tablespoon
cornstarch

1/2 cup sugar

1 tablespoon light corn syrup

1/4 teaspoon kosher salt

1/4 cup plus 2 tablespoons
unsweetened cocoa powder

1 1/2 ounces bittersweet
chocolate, finely chopped

1 tablespoon unsalted butter

CRUMBS

9 whole graham crackers,
coarsely crushed

2 tablespoons unsalted
butter, melted

Directions**Make the pudding****Step 1**

In a small bowl, whisk the cornstarch with 1/2 cup of water. In a medium saucepan, combine the sugar, corn syrup and salt with 1 1/2 cups of water and bring to a boil. Whisk in the cocoa powder, then whisk in the cornstarch slurry and cook until thick, about 1 minute. Remove from the heat and whisk in the chocolate and butter until smooth. Scrape the pudding into a bowl and press a piece of plastic wrap directly on the surface. Let cool, then refrigerate until chilled, about 1 hour.

Meanwhile, make the crumbs**Step 2**

In a bowl, toss the crushed graham crackers with the butter, honey, cinnamon and salt until evenly moistened.

Make the banana cream**Step 3**

In a large bowl, using a hand mixer, beat the cream with the sugar, mashed banana and vanilla seeds to stiff peaks.

2 teaspoons honey

1/2 teaspoon ground
cinnamon

Pinch of kosher salt

BANANA CREAM

1 cup heavy cream

1/3 cup sugar

1/4 cup mashed banana

1/2 vanilla bean, split
lengthwise and seeds
scraped

2 bananas, peeled and sliced,
for serving

1 pint banana or vanilla ice
cream, for serving

Step 4

Spoon the pudding into six 8-ounce jars or cups. Top with a sprinkling of the graham cracker crumbs, a layer of sliced bananas and a scoop of ice cream. Garnish the parfaits with a dollop of the banana cream and graham cracker crumbs and serve.

Make Ahead

The pudding can be refrigerated for 3 days. The crumbs can be stored in an airtight container for 3 days.

© COPYRIGHT 2021 FOODANDWINE.COM. ALL RIGHTS RESERVED.

Printed from <https://www.foodandwine.com> 02/26/2021