

# PF CREPE AU BANANE

Autumn ALC menu 2024  
PF Desserts  
Starter plate | Sauce jug

- 1 each Crepes
- 50ml Chocolate sauce
- ¼ each Banana
- 1g Demerara sugar
- 1 scoop Vanilla ice cream
- 2g Almond flakes - toasted
- 2 leaves Mint

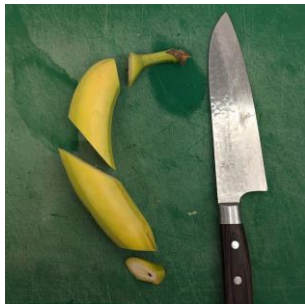
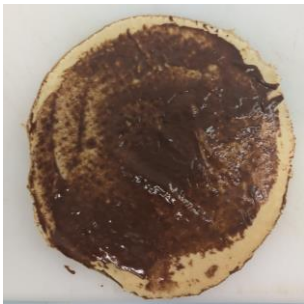


## PREP JOBS

1. Slice banana

## METHOD

1. Using the small spatula spread the 20g chocolate sauce around the crêpe leaving 1.5cm from the edge, fold the crepe in half, then half again so it's a triangle shape.
2. Warm up the crêpe in the microwave for 20 sec.
3. In the meantime, sprinkle demerara sugar on the banana and blow torch it
4. Sprinkle almond then scoop vanilla ice cream followed by mint leaves
5. Serve with a sauce jug of 30ml warm chocolate sauce



## SAFETY STEPS

1. Use a green chopping board and green knife to prepare banana.
2. Use the designated dairy ice cream scoop.