

SUSINA'S BANANA CREAM PIE

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Serves 6

Short Dough Shell:

1½ sticks unsweetened cold butter
8 ounces sugar
2 large eggs
18 ounces all-purpose flour
3 tablespoons lemon zest--about 2 lemons

Beat the sugar and butter together until they are light and fluffy. Add the eggs, scraping the bowl to combine. Add the flour and lemon zest and mix gently until combined. Shape the dough into a thick disk and wrap in plastic wrap. Chill the dough for 2 hours. Heat the oven to 350 degrees. Roll the dough into a 10-inch circle ¼-inch thick. Put the dough in an 8-inch-round cake pan lined with parchment and filled with dried beans or pie weights. Bake at 350 degrees for 20 minutes, remove the beans or pie weights and let cool completely. Remove the shell from the pan. Caramel

Sauce:

8 ounces sugar
2 tablespoons water
1 cup heavy cream
6 tablespoons unsweetened butter

Combine the sugar and water in a saucepan and bring to a soft boil. Continue cooking until the sugar becomes medium-brown, but do not stir. Remove from the heat and slowly add the heavy cream; stir to combine. Add the butter, mix well, and let stand for 1 hour.

Banana Pastry Cream:

12 large egg yolks
2 cups sugar
3 tablespoons cornstarch 4 cups whole milk
3 ripe bananas, finely mashed
½ cup heavy cream, whipped

Mix the egg yolks, sugar and cornstarch together for five minutes with an electric or stand mixer. In the meantime, bring the milk to a slow boil in a large pan. Slowly add the milk to the egg mixture and whisk until it is well combined. Return the mixture to the pan and heat on medium, but do not boil, until it thickens, about 10 minutes. Stir constantly to prevent burning. Add the mashed bananas. Cool to room temperature. Gently fold in the whipped cream. Chill until ready to use.

Assembling the Pie:

2 ounces dark chocolate
2 cups heavy cream
1/3 cup milk chocolate shavings
3 ripe bananas (thinly sliced)

Melt the dark chocolate and brush it on the bottom of the cooled tart shell. Let cool. Spread a thin layer of the caramel sauce on top of the hardened chocolate. Spread the banana pastry cream on top of the caramel sauce, bringing it to ½ inch from the top of the shell. Cover the entire surface of the pastry cream with the sliced bananas. Whip the cream until it is very thick, then spread a generous layer over the fresh bananas. Sprinkle the top with milk chocolate shavings. Refrigerate until completely chilled, or until ready to serve.