

# Banana confit

## Ingredients:

- ✓ 150 gr / 5.25 oz – Banana
- ✓ 4 gr / 2.25 dr – Pectin NH
- ✓ 20 gr / 0.9 oz – Sugar
- ✓ 0.5 gr / 0.25 dr. – Citric acid

## Cooking process:

- Mix sugar and pectin.
- Cut the bananas into small cubes, add a little water, boil for 3 minutes.
- Cool to 40 degrees and add a mixture of sugar and pectin. Mix well.
- Cook again for 1-2 minutes.
- After that, you can add a little citric acid or lemon juice for more stability, but this is not necessary.
- Transfer to a pastry bag and put in the refrigerator for stabilization, for 1-2 hours.

Store in a pastry bag in the freezer, take out 1 hour before use. It can be re-frozen.

