**Banana Foster Pot de Creme with Miso Caramel**

**Pot de Crème: (per couple)**

½ cup heavy Cream

1/4 cup milk

1/4 cup sugar

2 ripe lightly roasted banana

1/2 teaspn vanilla

2 egg yolks

Warm cream, milk, sugar and vanilla to simmer. Whisk yolks with a little sugar, then temper cream mix into eggs.

 Let cool before pouring into molds.

Line on sheet pan with a shallow water bath. Bake at 400 until sides are set, middle still wobbly but a toothpick comes out clean. Rotate once during cooking. When done, remove from oven and take off the sheet pan immediately. Let cool at room temp, then chill in fridge for an hour before pouring chocolate ganache layer.

**Miso Caramel (per couple)**

Approx. Time 25 mins

Ingredients

6 oz sugar

2 oz water

4 oz heavy cream

1/2 oz red miso

½ oz unsalted butter (weight)

1. Combine sugar and water in a rondeau and put on full heat. Stir to dissolve sugar.

2. Once sugar is dissolved let it come to a boil. It will take around 20 mins for it to start changing

color. During that time have a wet pastry brush ready to wipe down the sides. If not then the

sides will caramelize and burn turning the sauce bitter. Also turn the pan around occasionally to

distribute the heat evenly.

3. Once the caramel starts to turn color, lower the heat. Shake the pan occasionally to evenly

distribute the color. Once it turns a nice dark amber turn off the heat.

4. Pour in the cream and butter(it will bubble vigorously) to stop the cooking and stir to combine.

5. Put the mixture back on a low flame until sugar is fully dissolved and incorporated. Turn off

heat.

6. Stir in shio koji, cool down and refrigerate.