



30 MINUTE RECIPE

Sweet Surrender

Chef Lhuillier, a member of the bronze medal-winning crew from the 2006 World Pastry Team Championship, says his Forbidden Kiss dessert conjures fond memories of trips to Southeast Asia. According to Lhuillier, the multi-layered creation delivers "exotic flavors...[and] dreams of the Orient," adding that he likes to brighten his version with scoops of kiwi sorbet, passion fruit sorbet and coconut ice cream.

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LAURENT LHULLIER
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Forbidden Kiss

Ingredients

Exotic Caramel With Bananas

- 1/2 cup sugar
- 1/3 cup corn syrup
- 1/2 teaspoon salt
- 1/2 cup passion fruit juice
- 2 tablespoons mango juice
- 4 tablespoons butter
- 2/3 cup banana cubes

Place sugar, corn syrup and salt in a sauce pan and cook to a light caramel color. Add passion and mango juice to the caramel and bring to a boil. Remove from the stove and add butter and banana cubes. Refrigerate until ready to build dessert.

Coconut Shortbread

- 1/2 cup soft butter
- 1/2 cup sugar
- 1 egg
- 1/2 cup desiccated coconut
- 1/2 cup all-purpose flour
- 1 teaspoon baking powder

Combine all ingredients in given order. Roll assembled mass until 1-inch thick and bake in a 350° oven until golden brown (about eight minutes). Set aside to cool.

Preparation

Place a spoon full of exotic caramel with banana cubes at the bottom of a martini glass. Top the caramel-banana base with generous scoops of your favorite frozen accompaniment (ice cream, sorbet, gelato). Cover with coconut shortbread crumbs and another spoon of exotic caramel. Fill to the top with whipped cream and decorate with your favorite garnish. Serve immediately.

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