



## 2021 PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM WITH CHEF AARON MAY

### BANANA CREAM PIE

#### CUSTARD FILLING

½ cup granulated sugar

¼ cup light brown sugar

1/3 cup all-purpose flour

1/4 teaspoon kosher salt

2 cups milk

3 large egg yolks, beaten

2 tablespoons unsalted butter

1 teaspoon vanilla paste

¾ lb bananas, peeled & sliced horizontally

#### PIE CRUST

6 tablespoons very cold unsalted butter

1 ½ cups all-purpose flour

½ teaspoon kosher salt

½ tablespoon sugar

1 tablespoon + 2 ¼ teaspoons very cold  
vegetable shortening

3-4 tablespoons (about ¼ cup) ice water

#### WHIPPED CREAM TOPPING

1 cups heavy cream, whipped to stiff  
peaks

1 teaspoon confectioners sugar

#### CARAMEL SAUCE FOR GARNISH

1 cup granulated sugar

6 Tablespoons salted butter, room  
temperature cut into 6 pieces

2 cups heavy cream, at room  
temperature

1 teaspoon salt

1. Preheat oven to 350 degrees.
  2. For the crust: Dice the butter and return it to the refrigerator while you prepare the flour mixture.
  3. Place the flour, salt, and sugar in the bowl of a food processor fitted with a steel blade and pulse a few times to mix. Add the butter and shortening. Pulse 8 to 12 times, until the butter is the size of peas.
  4. With the machine running, pour the ice water down the feed tube and pulse the machine until the dough begins to form a ball.
  5. Dump out on a floured board and roll into a ball. Wrap in plastic wrap and refrigerate for 30 minutes.
  6. Roll on a well-floured board into a circle, rolling from the center to the edge, turning and flouring the dough to make sure it does not stick to the board. Fold the dough in half, place in a pie pan, and unfold to fit the pan.
  7. For the custard: In a heavy bottom pot over medium heat, combine both sugars, flour, and salt. Add the milk gradually while stirring. Cook, stirring constantly, until bubbles form. Continue stirring, for 3 minutes, or until it starts to thicken.
  8. Temper the hot milk mixture into the beaten egg yolks in a small bowl. Stir the tempered yolks back into the rest of the mixture and return to heat. Cook for 2 minutes, stirring constantly.
  9. Remove from the heat and add in the butter and vanilla. Let cool, reserve chilled.
  10. Add half the bananas in a single layer to bottom of pastry crust. Top with half of the custard and slice the remaining bananas on top. Top with the rest of the custard. Chill for 30 min.
  11. Heat granulated sugar in a medium heavy-duty saucepan over medium heat, stirring constantly with a heat resistant rubber spatula. Be careful not to burn.
  12. Once sugar is completely melted, immediately stir in the butter carefully until melted and combined.
  13. After the butter has melted and combined with the caramelized sugar, cook for 2 minutes without stirring.
  14. Very slowly stir in 1/2 cup of heavy cream. The mixture will rapidly bubble when added. After all the heavy cream has been added, stop stirring and allow to boil for 1 minute.
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15. Remove from heat and stir in the salt. Reserve.
  16. In a mixer with whip attachment add cream to bowl and start on medium speed to whip until soft peaks form. Add confectioners' sugar and increase speed to high. Whip for 15-20 seconds until well combined, fluffy, and sweet.
  17. Cut the pie into wedges and serve. Top with the whipped cream and caramel sauce.
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