

Roasted Bananas and Pecans and Strawberries over Mascarpone Cream Dipped Baguette Slices

Serves

4

Ingredients

1 thin loaf of Italian or French bread, cut into 1/4 in slices
1 cup of bananas, cut into rounds and roasted
1 cup of fresh strawberries, cut in half
1/2 cup of pecan pieces, roasted
1/2 cup mint leaves
Zest of 1 medium orange
Powdered sugar
Cinnamon
Mascarpone cheese sauce
3 1/2 oz Mascarpone cream
1/2 cup confectioners sugar
1 egg yolk
3 tbs. orange liqueur
1/4 cup of whipped cream

Preparation Instructions

Using a whisk, combine the mascarpone, egg yolk, orange liqueur and confectioners sugar until smooth. Dip the 1/4 inch cut baguettes into the mix and in a heated sauté pan with butter; brown each slice on both sides. On a baking sheet, in a 350 oven, place the bananas, pecans, and strawberries.

Bake until all roasted - about 20 minutes. On a plate, place some of the mascarpone cheese mix and place two or three baguette slices on top. Pour some of the pecans, bananas and strawberries over the bread slices and put a dollop or two of fresh whipped cream over all. Dust with cinnamon and some more powdered sugar. Garnish with a few mint leaves and orange zest.