



Reprinted with permission from [The New Pie](#): MODERN TECHNIQUES for the Classic AMERICAN DESSERT.
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Hunky Monkey Peanut

INGREDIENTS ★★ EQUIPMENT ★★ CONSTRUCTION ★

David Lebovitz's roasted banana ice cream recipe involves roasting the bananas to remove liquid, softening the fruit, and caramelizing the sugars – a relatively easy way to produce rich and concentrated banana flavor. We enjoyed the ice cream so much that we wondered if we could use the rich banana flavor in a pie, too. We adapted David's method of concentrating the banana flavor, then added it to the caramel-y matrix of a nut pie. Dark chocolate provides the perfect counterpoint to the sweet bananas and peanuts. After loving the final recipe, we still needed a name. Thinking on it, we realized that the combination of bananas, chocolate, and nuts should remind you of that classic combination from those famous ice cream guys in Vermont.

MAKES ONE 9-INCH PIE

WHAT YOU NEED

- Pie dough for a Standard Single Crust (*recipe follows*)
- 9-inch standard pie plate
- Instant-read thermometer
- Pie crust shield or foil
- Plastic squeeze bottle with a narrow tip or a piping bag fitted with a #2 piping tip

INGREDIENT VOLUME / WEIGHT (STANDARD) / WEIGHT (METRIC)*

Unsalted butter 6 tablespoons / 3 ounces / 85 grams

Turbinado sugar 1 cup plus 1 tablespoon / 7.5 ounces / 213 grams

Bananas, peeled and sliced (weighed after peeling) about 4 medium / 14 ounces / 400 grams

Salt ½ teaspoon

Lyle's Golden Syrup** ¾ cup / 8.25 ounces / 234 grams

Eggs 3 large

Vanilla extract 1 tablespoon / 0.45 ounce / 13 grams

Roasted unsalted peanuts 2½ cups / 10 ounces / 283 grams

Miniature chocolate chips ½ cup / 3 ounces / 85 grams

Chocolate Ganache (*recipe follows*), ½ recipe warm and pourable

**Ingredients are provided in 3 forms of measurement: Volume / Weight (Standard) / Weight (Metric)*

***(Golden Syrup Tate & Lyle Sugar can be found in grocery stores, specialty food stores, and online)*

1. PARTIALLY BLIND-BAKE THE CRUST:

The pie will bake longer after the filling is added, so it should not be completely browned at this point. Remove the pie dish from the oven, set it on a wire cooling rack, and remove the foil or parchment and pie weights. Decrease the oven temperature to 275°F.

[Instructions / Blind Baking](#)



2. **PREPARE THE FILLING:** While the crust is blind-baking, melt 1 tablespoon/0.5 ounce/14 grams of the butter in a nonstick skillet along with $\frac{1}{4}$ cup/1.75 ounces/50 grams of the turbinado sugar over medium-high heat. Once the butter is melted, add the bananas, cover the pan, reduce the heat to low, and simmer for 10 minutes.
3. Uncover the pan. The bananas should have softened and look like they are sitting in a pool of liquid, with all the sugar dissolved. If not, turn the heat up a bit, re-cover the pan, and keep checking every 2 minutes until the liquid has released and the sugar has dissolved. Increase the heat to medium-high, keeping the liquid at the boiling point. Keep stirring with a rubber spatula, pressing on the bananas until they soften into a paste and the liquid has completely evaporated. The bananas will start to caramelize and concentrate. Keep breaking up and flipping the banana paste until fully caramelized and concentrated, another 10 to 15 minutes, then remove it from the heat. You should have approximately $1\frac{1}{2}$ cups/7.6–8.8 ounces/215–250 grams of caramelized banana paste at this point. Set it aside.
4. Melt the remaining 5 tablespoons/2.5 ounces/71 grams butter in a microwave-safe bowl. Whisk in the remaining $\frac{3}{4}$ cup plus 1 tablespoon/ 5.75 ounces/163 grams turbinado sugar, salt, and golden syrup. Whisk in the eggs one at a time, mixing well between each addition. Microwave the mixture at medium (50%) power, checking the temperature and stirring every minute or so until it gets to 130°F. (You can also use a double boiler; to do so, fill a medium saucepan with 1 inch of water, bring the water to a simmer over medium-high heat, then reduce the heat to medium-low and set the bowl over the water, making sure the bottom of the bowl doesn't touch the water; whisk constantly until it reaches 130°F on an instant-read thermometer, about 10 minutes.)
5. Pour the mixture through a fine-mesh sieve and into another bowl to remove any stray bits of cooked egg. Whisk in the vanilla and the caramelized banana paste. Switch to a rubber spatula and fold in the roasted peanuts and the chocolate chips.
6. **FILL THE CRUST AND BAKE:** Place a pie crust shield on the crust to protect the edges from drips and splashes and pour the mixture into the warm pie shell. Transfer the filled pie with the pie shield to the middle rack of the oven and bake until the top has browned slightly and the filling has puffed and set, about 1 hour and 10 minutes. If the center still sloshes when the pie is moved, continue baking, checking every 5 minutes until the filling has puffed and the center wobbles slightly. Remove the pie from the oven, take off the pie shield, and set the pie on a wire rack to cool completely.
7. **DECORATE THE PIE:** Pour the warm Chocolate Ganache into a squeeze bottle or prepared piping bag. Place the shield on the pie again to keep the edges clean, and drizzle the ganache decoratively over the surface. The pie is best served at room temperature. (Leftovers can be stored, covered, at room temperature, for up to 3 days.)



now *that's*
a MOUTHFUL

Standard Single Crust

Here is the quintessentially crisp, flaky, golden brown, and delicious pie crust.

MAKES ABOUT 12 OUNCES OF DOUGH FOR A 9 BY 1½-INCH STANDARD PIE PLATE

INGREDIENT VOLUME / WEIGHT (STANDARD) / WEIGHT (METRIC)*

All-purpose flour 1 cup plus 3 tablespoons / 6 ounces / 170 grams

Sugar 1¼ teaspoons

Salt ½ teaspoon

Baking powder ⅓ teaspoon

Vegetable shortening 3 tablespoons plus 2 teaspoons / 1.5 ounces / 43 grams

Cold unsalted butter, cut into 6 pieces 6 tablespoons / 3 ounces / 85 grams

Apple cider vinegar 1 teaspoon

Cold water (see instructions, *Making Pie Dough, Links provided below*) 3 tablespoons / 1.6 ounces / 45 grams

**Ingredients are provided in 3 forms of measurement: Volume / Weight (Standard) / Weight (Metric)*

[Making Pie Dough by Hand](#)

[Making Pie Dough Using a Food Processor](#)



Chocolate Ganache

INGREDIENTS ★ EQUIPMENT ★ CONSTRUCTION ★

This is an easy component to make, and it is a building block for several of the pies in this book. The basic recipe is equal amounts of chocolate and cream by weight. We add a little light corn syrup for a bit of shine that is especially nice when used on the top of a pie as a glaze. Left at room temperature to set and then rolled into balls, it makes a perfect chocolate truffle.

INGREDIENT VOLUME / WEIGHT (STANDARD) / WEIGHT (METRIC)*

Bittersweet chocolate, finely chopped 4 ounces / 113 grams

Heavy cream ½ cup / 4 ounces / 113 grams

Light corn syrup, optional ½ teaspoon

**Ingredients are provided in 3 forms of measurement: Volume / Weight (Standard) / Weight (Metric)*

1. Place the chocolate in a medium bowl.
2. Heat the cream and corn syrup to a simmer in a microwave at high (100%) power or in a small saucepan over medium heat. The cream should just begin to bubble around the edges.
3. Pour the hot cream over the chopped chocolate and gently shake the bowl to ensure that the hot cream covers all of the chocolate. Set aside for 30 seconds.
4. Whisk the chocolate and cream mixture together until the mixture is smooth and uniform. Use immediately while still warm and pourable as directed in the recipe.

Note: Because this recipe is a one-to-one ratio of chocolate to cream (by weight), it can be made in nearly any amount. To make ⅓ cup of ganache/6 ounces/170 grams, use 3 ounces/85 grams of bittersweet chocolate and ¼ cup plus 2 tablespoons/3 ounces/85 grams of cream plus ½ teaspoon light corn syrup. For ½ cup/4 ounces/113 grams, make with 2 ounces/57 grams of bittersweet chocolate and ¼ cup/2 ounces/57 grams of heavy cream with ¼ teaspoon light corn syrup. Equal weights of semisweet chocolate can be substituted for the bittersweet chocolate in all of these ganache recipes. Do not substitute milk or white chocolate; the ganache will not set properly.

