



Caramelized Banana Rum Tart

Ingredients

- 3 ounces fine quality chocolate, chopped
- 1 1/2 cups very hot fresh brewed coffee
- 3 cups sugar
- 2 1/2 cups flour
- 1 1/2 cups cocoa powder
- 2 teaspoons baking soda
- 3/4 teaspoon baking powder
- Pinch salt
- 3 large eggs
- 1/2 cup [Fustini's Blood Orange Olive Oil](#)
- 1 1/2 cups buttermilk
- 1 teaspoon [Fustini's Cara Cara Vanilla balsamic vinegar](#)

Coconut Cream

- 1 cup milk
- 1/4 cup sugar
- 1 ounce of corn starch
- 1/4 cup coconut
- 1 tablespoon rum
- 1 teaspoon Fustini's [Coconut Balsamic Vinegar](#)

Banana Rum Tart

- 4 bananas, peeled and cut in quarters
- 1/4 cup rum
- Sprinkle bakers sugar
- Chocolate cake
- Coconut cream
- Chocolate sauce
- Caramel sauce
- Whipped cream

Directions

Step 1.

Preheat oven to 325 degrees. Prepare a half sheet pan by lining with parchment. Place chopped chocolate into a small bowl and pour hot coffee over the top. Let stand a few minutes then stir until melted and smooth. Whisk together sugar, flour, cocoa, baking powder and salt in a medium bowl. Place eggs into the bowl of a stand mixer fitted with the paddle attachment and process until light and very smooth, about 5 minutes. Slowly add Fustini's **Blood Orange Olive Oil** and then buttermilk, Fustini's Cara Cara **Vanilla Balsamic Vinegar**, and chocolate. Finally, add the flour mixture and mix until just combined. Pour batter into prepared pan and place into the oven. Bake until a toothpick comes out clean, 12 to 18 minutes. Let cool completely before un-molding.

Step 2.

Place milk, sugar and cornstarch in small sauce pan and place over low heat. Cook, whisking frequently, until thickened. Remove from the heat and add the coconut, rum and Fustini's Coconut Balsamic Vinegar and stir. Press film wrap on top and chill.

Step 3.

Brush bananas with rum and sprinkle with baker's sugar. Torch the bananas to caramelize the sugar. To assemble, cut the chocolate cake into small rounds or squares. Brush two pieces with rum. Spread some of the coconut cream on top of one piece and then top with the other piece. Place some bananas on top and garnish with chocolate sauce, caramel sauce and whipped cream.