

Orange-Banana Bavarian Cream

3 large oranges	1¼ cups milk
1 package gelatin	½ cup heavy cream
4 egg yolks	3 tablespoons Grand Marnier
¾ cup sugar, plus 2 tablespoons	2 bananas, not too ripe
1 teaspoon cornstarch	Drops of lemon juice

Grate the zest of 2 of the oranges into the milk in a pan, and set aside.

Squeeze the the juice from those 2 oranges and strain it. It should yield ½ to ¾ cup of juice. Sprinkle the gelatin over the juice, and set aside.

Carefully remove the skin, including all the pith, from the remaining orange. With a sharp knife carefully remove the orange segments, leaving behind the membranes. Sprinkle the segments with 2 tablespoons of sugar and 1 tablespoon Grand Marnier. Set aside.

In a heavy-bottomed pan, beat the egg yolks with a whisk, and gradually beat in the ¾ cup of sugar until the mixture is pale yellow and forms a slowly dissolving ribbon. Beat in the cornstarch.

Heat the milk with the reserved orange zest until boiling. Strain the milk to remove the zest, then quickly begin whisking the hot milk in a thin stream into the egg yolks. Set over moderate heat, stirring constantly with a wooden spoon, until the mixture reaches 170° or until it coats a spoon lightly. Don't overheat or the eggs will scramble.

Remove from the heat, and beat in the orange juice and gelatin mixture. Continue to beat until the gelatin is completely dissolved. Scrape the mixture into a bowl and set in a larger bowl of ice. Stir occasionally until the mixture is cool, but do not allow it to set.

In the meantime, beat the heavy cream in a chilled bowl until medium peaks are formed. Beat 2 tablespoons of Grand Marnier into the orange mixture, then gently fold in the whipped cream.

Slice the bananas, and sprinkle with drops of lemon juice to keep them from discoloring.

Rinse a metal ring mold or other mold in cold water, and shake out the excess. Spoon half of the Bavarian cream into the mold. Layer both the bananas and the orange segments on top of the cream, then spoon the remaining Bavarian cream on the top of the fruit. Cover with plastic wrap and refrigerate for several hours or overnight.

To unmold, dip the mold into hot water for a couple seconds. Run a sharp knife around the edges, and reverse on a chilled serving platter. The dessert can be unmolded several hours before serving and kept in the refrigerator.

