

Banana tarts with strawberry ceviche

COOKING
LOVERS TESA



Consejo del chef

Fill the banana tarts with avocado and strawberry ceviche on top.

Raciones para 4

2 Bananas

Olive Oil

2 **Teaspoons** Garlic powder

Salt

1 **Teaspoon** White pepper

1 Avocado

8 Large strawberries

½ Red onion

1 Jalapeno pepper

2 Limes

Extra virgin olive oil

Coriander

- 1 For the banana tarts, make a lengthwise cut along the banana and peel them carefully. Cut it into three finger-length pieces. Brush them with a mix of olive oil, garlic powder, salt, and white pepper. Place in the AirFryer for 15 minutes at 180° C
- 2 Use a lemon squeezer to shape the banana tarts. Put them back into the AirFryer for 10 minutes at 180° C and flip them halfway.
- 3 For the filling, mash the avocado and dice the strawberries. Chop the red onion and jalapeno pepper finely.
- 4 Combine the strawberries, onion, and jalapeno in a bowl and add lemon juice, olive oil, salt, and coriander.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/tartaletas-de-platano-ceviche-de-fresas/>

