

Pumpkin-Banana Mousse Tart

Servings: 10

Source: "O" The Oprah Magazine but originally from Ina Garten, of "The Barefoot Contessa", East Hampton, Ny (Nov. '01) Serves from 10-12

Ingredients

- Need 11" Or 9x11 Rectangular Tart Pan
- 2 cups Graham Cracker Crumbs
- ⅓ cup Sugar
- ¼ teaspoon Ground Cinnamon
- 8 Butter, Melted
- ½ cup Half-And-Half
- 1 can Pumpkin
- 1 cup Light Brown Sugar, Loosely Packed
- Salt To Taste
- ½ teaspoon Cinnamon
- ½ teaspoon Nutmeg
- 3 Large Egg Yolks
- 1 Plain Gelatin Powder
- 1 Ripe Banana, Finely Mashed
- ½ teaspoon Orange Zest, Grated
- ½ cup Cold Heavy Cream
- 1 teaspoon Vanilla
- 2 tablespoons Sugar
- 1 cup Cold Heavy Cream
- ¼ cup Sugar
- ¼ teaspoon Vanilla
- Additional Zest

Method

Crust

Preheat oven to 350°F. Combine graham cracker crumbs, sugar, cinnamon and butter in a bowl and mix well. Spoon into an 11-inch round (or 9x11 rectangular) tart pan and press evenly onto sides and bottom. Bake 10 minutes; remove from oven and cool to room temperature on a wire rack.

Filling

Heat the half-and-half, pumpkin, brown sugar, salt, cinnamon and nutmeg in a double boiler (or heatproof bowl over simmering water) until hot, about 5 minutes. In another bowl, whisk the egg yolks. Stir half of the pumpkin mixture into the eggs, then pour the egg-pumpkin mixture back

into the top of the double boiler and stir well. Heat over simmering water for another 4 to 5 minutes, until the mixture begins to thicken, stirring constantly.

Dissolve the gelatin in $\frac{1}{4}$ cup cold water. Remove the pumpkin mixture from the heat and add the gelatin, banana and orange zest. Mix well. Set aside to cool.

Beat cream until soft peaks form. Add sugar and vanilla and whisk until firm. Fold cream into pumpkin mixture. Carefully pour into the cooled tart shell and chill for 2 hours or overnight.

Garnish

Whip cream and add sugar and vanilla. Can also add more orange zest or reserve zest to sprinkle on top.

Remove tart from refrigerator, using a pastry bag or small spoon, decorate edge of the tart with whipped cream. Sprinkle with extra orange zest if desired.

Serve immediately.