Banana-Food (4L)

Ingredients

Tap water (hot water)	2L×2＋200ml
Agar	28g
Ebios (Beer yeast) 80g	
Banana (edible portion)	800g
Malt Ace (liquid malt)	120g
Molasses	120g
Corn flour	200g
Propionic acid	6ml×2
Nippagin*	20ml×2

*10% p-Hydroxybenzoic Acid Butyl Ester/70% Ethanol

Instructions

[1] Prepare 2L of water in measuring cup A and 200ml of warm water in measuring cup B.

[2] Measure agar and Ebios and add them to the pot.

[3] Peel the bananas, place them in a container, and measure them.

[4] Place a beaker on the scale and measure the malt extract and molasses.

[5] Measure the cornstarch.

[6] Add 1L of water from Cup A to the pot and mix thoroughly with a whisk to eliminate lumps.

[7] Add corn flour to the remaining 1 liter from Cup A

[8] Process the bananas in three batches using a food processor

Add a small amount of water from Cup B to the chopped bananas and process

Add the pulpy banana mixture to the pot. Rinse the last batch with water

from Cup B

[9] Dissolve the malt extract and molasses in the water from Cup B and add to the pot.
Reserve 500ml of the water from Cup B and add it to the pot.

[10] Bring the pot to a boil over high heat. Start the stopwatch. Continue stirring constantly with a spatula, scraping from the bottom.

[11] After 5 minutes, add the corn flour from cup A while stirring.
Rinse cup A with the 500ml and 200ml of water from cup B and add it to the pot.

[12] Stir and boil. Maintain a boil (99°C) for 3 minutes. Takes 30-35 minutes total.
Reduce heat to medium to prevent boiling over.

[13] After boiling for 3 minutes, keep warm in the Shuttle Chef for 10 minutes.

[14] Stir well, then divide evenly into 2 heat-resistant containers and cool.

[15] Cool to about 60°C, then add NIpagin and propionic acid. Mix thoroughly from the bottom.

[16] To prevent sediment separation, stir from the bottom just before dispensing and again during dispensing.

Caution!
Wash the food processor with detergent. Do not use detergent on other utensils.
When boiling, grains other than corn disappear.
The mixture has high viscosity while boiling but becomes runny after Shuttle Chef warming. It is prone to sedimentation. It hardens when cooled.
Sediment separates during cooling, so stir frequently. Dispense hot liquid, as separation may occur inside the vial.