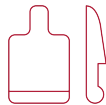




Banana Puddings with Easy Banana Ice Cream



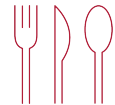
DIFFICULTY: EASY



PREPARATION TIME: 15
MINS



COOKING TIME: 25 MINS



SERVES: 6

Ingredients

Banana Pudding

- 125g butter, softened
- 1/3 cup brown sugar
- 2 eggs
- 2 medium bananas, mashed (approximately ¾ cup)
- 1 cup self raising flour, sifted

Banana Ice Cream

- 3 large ripe bananas
- 2 tbsp condensed milk

Banana Chips

- 2 lady finger bananas

Method

Banana Pudding

Preheat oven on CircoTherm to 180°C Grease 6 x 200ml ovenproof ramekin dishes and arrange on the universal tray.

Cream the butter and sugar with an electric mixer until pale and creamy. Add the eggs one at a time and beat well after each addition. Add the mashed banana and mix well. Fold in the flour and mix to form a smooth batter. Spoon the mixture into the prepared ramekins. Cook on shelf position 3 for 23 to 25 minutes or until cooked when tested with a skewer

Serve with Banana Ice Cream and Banana Chips

Banana Ice Cream

Slice the bananas into pieces approximately 1cm in thickness. Arrange the sliced banana on baking paper and place into an airtight container and freeze until solid. This will take approx. 6 hours.

Place the frozen banana into a food processor and blitz to begin breaking up the banana pieces. The mixture will be crumbly. Scrape down the sides of the food processor and continue to process on high speed until a smooth creamy texture is reached. The mixture will look like soft serve ice cream. Add the condensed milk and process until combined. Place the mixture into an airtight container and cover directly with plastic wrap and seal until required.

Banana Chips

Preheat oven on CircoTherm Eco to 80°C

Line an oven rack with baking paper. Cut the bananas into even slices approximately 2mm in thickness and place onto the baking paper, allowing a little bit of room between each banana slice. Cook on shelf position 2 for 90 minutes then turn the banana slices over. Cook for a further 90 minutes or until the banana slices are crisp. Cool then store in an airtight jar.

These can also be cooked in the warming drawer, following the same process on setting 4.

Notes

Preparation time: 15 minutes, plus overnight freezing of banana and 3 ½ hours drying time for bananas