COOKING PASSION SINCE 1877



Chocolate Banana Puffs

DIFFICULTY: EASY

PREPARATION TIME: 30 MINUTES

COOKING TIME: 18 MINUTES

SERVES: 6

Ingredients

200g dark chocolate melts
1/2 cup cream
3 sheets butter puff pastry, thawed
2 bananas, sliced
Ice cream, for serving
Icing sugar, for dusting, if desired

Method

Preheat the oven CircoTherm® 200°C.

Place the chocolate into a bowl. Heat the cream in a saucepan induction setting 6, bring the cream just to the boil then pour onto the chocolate and stirring well until melted and smooth. Chill until firm enough to spread.

Cut each sheet of pastry into 4 even squares. Place a teaspoon of the chocolate mix into the centre of a square of pastry and top with 3 slices of banana. Bring each corner of the pastry up toward the centre and join together in the centre. Carefully pinch together the four edges to seal in the filling then place on a greased universal tray (see note). Repeat with remaining pastry, chocolate and banana to make 12 puffs.

Bake the puff for 12-15 minutes or until golden (you may find a little chocolate will leak out). Meanwhile heat the remaining chocolate mixture in a saucepan induction setting 2, stirring until the chocolate becomes warm and sauce consistency.

Place the hot puffs onto serving plates, serve with ice-cream a drizzle of the chocolate sauce and a dusting of icing sugar. Serve immediately.

Notes

Note: Once the edges of pastry are sealed for the puffs, use sharp scissors to make 4-6 small slits in the sealed edges. This will provide a decorative edge to the pastry once baked.

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