

BANANA CRÈME BRULEE



Moderate



60 minutes



Dessert



04 servings

INGREDIENTS

3 ripe bananas
½ cup milk
2 tsp cornflour
½ cup cane sugar
1 tsp vanilla extract
3 tbsp cane sugar



COOKING STEPS

Combine all the ingredients in a blender.

Blend on high until smooth.

Stir or bang on the counter a few times to try to release as many air bubbles as possible.

Divide between 4 ramekins. Place the ramekins in a pan with tall sides. Fill the pan around the ramekins with boiling water so the ramekins are halfway submerged.

Bake for 50 minutes at 325F. Cool, then chill overnight.

For the topping: Sprinkle one tablespoon of sugar over the top of each ramekin. Place the ramekins in the oven on the broil setting for about 4-5 mins or until the top is browned and crystalized. Alternatively, you could use a blow torch.

Serve immediately.