



Banana Foster Pudding

Description

Ingredients

6 egg yolks
125 grams of sugar
1 teaspoon of vanilla flavoring
2 bananas that are ready to eat.
1 liter of milk
3 tablespoons of cornstarch
20 milliliters of milk

For a dessert called Bananas Foster:

10 grams of butter
50 grams of sugar
1 Banana

Preparation

Take six eggs and separate the yellow part from the white part. Put the yellow parts in a big bowl. Mix in sugar and vanilla extract until well blended.

In a bowl, put ripe bananas and crush them with a fork. Then, add the crushed bananas to the mixture of egg yolks and mix everything well.

Pour milk over the mixture of egg yolk and banana, then whisk everything together.

Put the cornstarch in a small bowl and pour in some milk. Stir until the cornstarch is completely dissolved.

Add the milk and cornstarch mix to the bowl with the egg yolk and banana mix. Stir everything together well.

Put the mix in a pot and cook on low heat while stirring with a whisk to prevent it from sticking to the pot.

Keep cooking for around 10 minutes or until the mixture becomes thicker.

Put the mixture into 4 small dessert cups, allow them to cool and solidify.
Put butter in a pan and let it melt.
Sprinkle sugar on top of melted butter, stir thoroughly, and heat until melted.
Slice a banana, put it in the caramel, and stir until the banana is covered with caramel.
Put the bananas foster on top of the banana pudding, then refrigerate for at least 3 hours or until firm.

Enjoy !

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