



MILK CHOCOLATE FILLABLE EASTER EGG

Caramelised Banana Sundae

RECIPE



the source
BULK FOODS

CARAMELISED BANANA SUNDAE

MAKES 2

INGREDIENTS

2 milk chocolate Fillable Easter Egg Halves
2-3 scoops vanilla ice cream
1 banana
½ lemon, juiced
2 tbsp brown sugar
2 tbsp chocolate fudge sauce (see recipe below)
50g milk chocolate almonds, roughly chopped
2-4 mint leaves

METHOD

Heat a nonstick fry pan over medium heat.

Slice banana and drizzle with lemon juice to stop browning.

Add brown sugar to a small bowl and coat sliced banana with sugar.

Place the sliced banana straight onto the hot pan and cook for 30-40 seconds on each side or until caramelised. Remove from heat and set aside.

Use a melon baller or a mini ice-cream scoop, scoop small balls of vanilla ice cream into each milk chocolate Fillable Easter Egg Half.

Top with sliced caramelised banana and serve drizzled with chocolate fudge sauce, chopped milk chocolate almonds and a sprig of mint on top.

CHOCOLATE FUDGE SAUCE

80g dark chocolate buttons
200g sweetened condensed milk
2 tbsp unsalted butter

METHOD

In a small saucepan, add the dark chocolate buttons and condensed milk and place over medium heat. Stir until the chocolate has melted. Remove from heat and add in the butter, stirring until melted and combined. Pour chocolate fudge sauce into a jar and set aside to cool while the sundae is made.