

BANANAS IN BRANDY



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Slice bananas lengthwise, roll in castor sugar and ground ginger (mixed together) and fry slowly in butter (quite a bit) until soft. Pour brandy over bananas and set alight - carefully. Serve with cream and top with ground ginger or small pieces of crystallised ginger.

ORANGE CARAMEL BANANAS

1 Large juicy orange - scrub, grate rind carefully squeeze to make 1/4 pint (140ml) juice.

4 ozs sugar (113g) - Place in heavy fry pan and heat gently, shaking to melt sugar to an even brown caramel. DO NOT BURN! Remove from heat.

Stir in orange juice CAREFULLY add rind. Caramel will harden. Return to heat and stir constantly until completely dissolved.

4 - 6 Bananas - peeled and cut into 1 1/2" pieces, add to pan and cook gently 2 - 3 minutes. Spoon caramel sauce over them.

1/4 cup Brandy - Warmed first, pour over and ignite at point of serving.

Serve with cream.

EHK - LESSON 5 - RECIPE20.MSS

Tools we recommend:



ITEM: 7370
WOODEN JUICER



ITEM: 7883
25CM WOODEN SPOON



ITEM: 7654
JOLLY MOLLY OVEN GLOVE