

Chocolate Banana Bread Pudding

Ingredients

For the Banana Bread:

4 ripe bananas
225g self-raising flour
100g butter, softened
50g dark soft brown sugar
4 eggs
4 tbsp golden syrup

For the Chocolate Custard:

150ml milk
150ml whipping cream
½ vanilla pod, split
3 egg yolks
50g caster sugar
200g 70% cocoa solid dark chocolate

Method

To make the banana bread

1. Pre-heat the oven to 180°C. Grease and line a 900g loaf tin.
2. Mix all ingredients together until well combined.
3. Spoon the mixture into the lined loaf tin.
4. Bake for approximately 50-55 minutes or until when a skewer is pierced in the centre of the loaf it comes out clean.
5. Remove from the oven and allow the loaf to rest in the tin. After 10 minutes turn the loaf out onto a wire rack and leave to cool.

To turn the banana bread into chocolate banana bread pudding

1. Warm the milk and cream with the vanilla gently for around 10 minutes allowing the vanilla to infuse into the mixture.
2. Whisk together the egg yolks and sugar. Pour the cream mixture on to the egg mixture slowly, stirring all the time. Strain into a bain marie bowl.
3. Whisk constantly while the mixture gently cooks, until the sauce thickens and can coat the back of a spoon. Break up the chocolate and let it melt into the custard.
4. Chop up the banana bread into 2cm cubes and add into the chocolate custard.
5. Put the banana bread custard into ramekins. Pop the ramekins into a roasting tin half filled with water. Bake in this bain marie style in a pre-heated 180°C oven for 15 minutes. Remove from the oven and allow to cool slightly before eating.