Banana Custard recipe

Ingredients & Quantities

- 1.5 litres of Water
- 70g of Custard Powder
- 70g of Sugar
- 140g of Dried Milk
- 340g of Bananas

Method

- 1. Put the cold water in to a pan and whisk in the dried milk.
- 2. Leave sufficient water to blend to a thin cream the custard powder and sugar.
- 3. Heat the milk mixture to boiling point and cook for 20 minutes.

4. Whisk in the blended custard powder and sugar and cook for 5-10 minutes. If the custard is too thick thin it down with hot water.

5. Slice the banana in to the custard before serving.

Notes: use a Double Boiler instead of a normal pan if possible.