

Banana Custard

Written by Crunch Man

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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.