

# Creative Gourmet

## Baked Banana Pudding



Serves  
4



Prep Time  
10 min



Cook Time  
20 min



### Ingredients

- 350g Creative Gourmet Banana Chunks (thawed)
- 4 large eggs
- 2 cups whole milk
- 3/4 cup sugar
- 3 tablespoons all-purpose flour
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon plus a pinch salt



Products Used In This Recipe

### Method

1. Thaw Frozen Creative Gourmet Banana Chunks in the fridge for 1 hour before step 2.
2. Preheat the oven to 220 degrees Celsius.
3. In 2 medium bowls, separate 3 egg whites from the yolks. Add the remaining whole egg to the bowl with the yolks.
4. In a saucepan, whisk together 1/2 cup sugar, the all purpose flour and 1/2 teaspoon of salt. Stir in the eggs yolks with the whole egg, and then add the milk while stirring.
5. Continue stirring the mixture until it thickens, this should take about 10 minutes. Then remove the saucepan from the heat and add the vanilla.
6. In a mid size casserole dish, pour in approximately 1/3 of the pudding mixture. Then arrange the thawed banana chunks over the pudding.
7. Repeat step 6 until casserole dish is filled, make sure to end with the pudding on the top layer to caramelize.
8. Bake for 20 minutes until golden brown.
9. Remove from oven and serve warm.