

BANANAS IN PYJAMAS

by Chris Harper of Crackerjack

2012 Winner : Dessert Course

Ingredients (serves 6-8)

8 Mini Bananas sliced in half

16 sheets rice paper (small)

2 tblsp Leatherwood honey

Butter

Splash of Frontignac

Black currents for decoration



Picture not available

Method

Saute bananas in honey and Frontignac in a non-stick pan and set aside.

Dip rice paper sheets in warm water one at a time and place on a damp tea towel.

Take one piece of banana from pan and place on the rice paper.

Place black currents down the banana like buttons, then wrap the banana like wrapping a baby in a blanket leaving the top of the banana poking out. Repeat until all rice paper sheets are used.

Saute parcels gently in butter and serve 2 or more per person with a small glass of Frontignac.

A little of the sauce from the pan can also be drizzled over the top. Yum...