

Bourbon St. Banana Pudding

Banana Pastry cream:

2c milk
2c h cream
4oz whole eggs
3oz yolk
4oz sugar
1.5T banana extract
2oz butter

1. Combine milk, hc, sugar in a saucepan and bring to a low boil
2. Wisk eggs, yolks, extract and cornstarch in a large bowl.
3. Temper hot milk into egg mixture with wisk.
4. Return mixture to the saucepan and wisk constantly over low heat until thickened.
5. Stir in butter until melted then transfer to a half hotel pan, cover with plastic wrap then cool completely.

Vanilla Wafer Crumble

1# wafers
1c brwn sugar
.25c pastry flour
1t cinnamon
.5t nutmeg
.5t ginger
8-10 oz butter

1. Process wafers to crumbs in robot coup
2. Combine all dry ingredients in a mixing bowl and mix well
3. Add melted butter and mix well
4. Spread out onto cookie sheet making sure to press down firmly and bake at 375 for 10-15 min or until golden brown.
5. Allow to cool completely then break into crumbles

Rum soaked bananas

Slice approximately 1# bananas on a bias about an eighth of an inch; place in a stainless steel bowl and pour .5 cup of banana flavored rum over bananas and soak until needed