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by Liz Robb

Banana Split



Ingredients

200ml double cream
 150g dark chocolate
 6 tablespoons of milk
 4 bananas
 Vanilla ice cream, enough for 12 scoops
 4 teaspoons of toasted flaked almonds
 12 fresh cherries, with stalks

Preparation

- 1 1. First whip the cream until it is thick enough to pipe.
- 2 2. Then make the chocolate sauce. Break the chocolate into small pieces and place it in a heatproof bowl over a saucepan of simmering water, without allowing the bowl to touch the water. Stir as the chocolate melts, then stir in the milk to make a thick chocolate sauce.
- 3 3. Now assemble the banana splits
- 4 4 you'll need to work quickly! Slice the bananas down the middle. Place 3 scoops of ice cream down the centre of each plate, and press the banana against the sides. Pipe a rosette of whipped cream on the top of each scoop of ice cream. Spoon the chocolate sauce over the dessert from one side to the other in a zig zag, then sprinkle the toasted almonds all over. Finally, press a cherry into each rosette of cream, then serve and eat immediately!
- 5 Why not create your own version! Here are a few ideas to get you started:

- 6 - Choose your favourite sauce
- 7 try toffee, raspberry or strawberry, or maybe hot fudge!
- 8 - Select your favourite ice cream, anything from tutti frutti to mint choc chip, whatever takes your fancy.

- 9 - Instead of almonds, sprinkle on crushed peanuts or hazelnuts, or replace them with mini marshmallows or hundreds and thousands.
- 10 - Use glace cherries instead of fresh ones, or replace them with other fruits such as chopped strawberries or pineapple, or fresh raspberries.

Cooks Note
