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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 <strong>Why not create your own version! Here are a few ideas to get you started:  
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- 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**

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