



Thinking of you
Electrolux



RECIPES by
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DESSERT

BANANA MANGO JUBILEE

Growing up in the States, it was all about bananas foster. I love bananas foster, don't get me wrong. But I also love Philippine mangoes because of their wonderful sweetness and aroma. That's why I like using them in both savory and sweet dishes. I made this classic culinary dessert to showcase Philippine mangoes, as well as bananas—quite the perfect combination!

PROCEDURE

In a pan placed on your Electrolux Gas or Electric hob, melt butter then add sliced bananas. Cook for 2 minutes over medium heat then sprinkle with brown sugar; let cook for another 2 minutes.

Carefully flambé with brandy. Cook off the alcohol then add mangoes. Toss lightly with bananas. Pour mixture into a martini glass or dessert cup. Serve topped with ice cream.

Flaming Up - Flambéing is a very easy but presentation-heavy technique. When you do decide to flambé you have to be sure that your ingredient is not too wet. For this dish, I flame up the bananas to intensify the flavor and at the same time melt the sugar with the butter. I could not do this with the mangoes because the moisture would not allow a good flame to form. The most important thing to remember is to add the liquor off the heat. Bring your pan away from the flame once you add the liquor, then light it with the flame and let it burn out.

INGREDIENTS

15 g	Unsalted butter
1 pc	Banana, sliced
25 g	Brown sugar
25 g	Ripe mango, diced
15 ml	Brandy
1 scoop	Vanilla ice cream

