

Banana Bread

Cuts into 8-10 slices | Prep: 15 mins | Cook: 50 mins

Ingredients:

- 240 g all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 350 g mashed bananas
(approximately 4-5 bananas)
- 2 eggs
- 200 g sugar
- 115 g butter
- 30 g crushed walnuts

Spices

- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ginger

Method:

1. Preheat oven to 175°C fan
2. Mix the wet ingredients (eggs, bananas, butter, sugar) in one bowl.
3. Mix the dry ingredients (flour, baking soda/powder, spices, salt) in another bowl.
4. Slowly add the wet to the dry while mixing.
5. Mix until dry bits of flour are gone.
6. Pour into lightly buttered or oiled loaf pan.

Bake

1. Bake for around an hour (it's definitely ready when a wooden skewer or chopstick poked inside comes out clean).

Crème Brûlée

Serves 4 | Prep: 20 mins | Cook: 30 mins

Ingredients:

- 400 ml high fat cream
- 140 ml whole milk
- 85 g sugar (preferred brown)
- 5 egg yolk
- 1 vanilla bean (mark, optionally essence)
- Lemon peel, rubbed
- Sugar for the top crust

To serve

- Sugar

Method:

1. Mix cream, milk and yolks.
2. Add sugar, vanilla and lemon.
3. Let rest for at least 30 min (optionally over night)
4. Pour into 4-6 fireproof ramekins.
5. Pre-heat oven to 150°C and put the grease pan on the middle rail.
6. Put the ramekins onto the grease pan and fill it with boiling water.
7. Let the crème cook for 55 min.
8. Let the ramekins cool down to room temperature and put them in the fridge for at least 2 hours.
9. Spread a teaspoon of sugar onto each ramekin.

To serve

1. Use a blowtorch to flambé the sugar. Alternatively the grill of your oven may work too.

